



PELLEGRINI

WINE COMPANY

2017 ZINFANDEL A.V.

TASTING NOTES

Yet another spectacular vintage, our 2017 Alexander Valley Zinfandel bursts out of the glass with fragrances of plum, blackberry cobbler and lilac, which contrast perfectly with its meaty and leathery undertones. In the mouth, bright boysenberry, raspberry and tamarind stand balanced by notes of star anise, tarragon, mocha and allspice.

WINEMAKING NOTES

At Pellegrini, our philosophy on making Zinfandel is quite simple, approach the great with the same attention to detail and gentleness that is required for making Pinot Noir. Our Zinfandel is hand sorted and destemmed direct to macro bin and then tipped into tanks, trying to preserve as many whole berries as possible. The grapes go through a 4 to 5 day cold soak before inoculation. Once in ferment, the grapes receive punchdowns three times per day with an occasional picking bin delestage for oxygen incorporation. As the sugar levels dwindle, so do the number of punchdowns per day. This will help keep this wine's supple and velvety texture intact. Our 2017 Zinfandel was aged for 14 months in French Oak with only 10% new oak barrels. This wine built to age gracefully, but can definitely still be enjoyed now.

VINEYARD NOTES

In 2017, heavy winter rains brought a much-needed drink of water to vines all around Sonoma County. After many years of drought, the wealth of water in the soil helped vines produce a dense canopy and smaller than average crop load. Couple that with a summer akin to most years in the Russian River Valley, flavors developed beautifully - a trait which shows in the wine produced. The harvest season was bookended by two fierce challenges. These came in the form of a heat spike at Labor Day, with highs reaching above 100 degrees while the lion's share of Pinot Noir for Pellegrini was still on the vines; and the Tubbs Fire in October. Luckily the winery and staff were all minimally impacted by the fire and all the from from the years had already been picked, fermented and pressed. Flavors in the 2017 wines show extraordinary depth with rich earthy tones balance out fruit flavors of shimmering purity across the board.

AVA: Alexander Valley, Sonoma County

VINEYARD: Carlin Vineyard

VARIETAL: 100% Zinfandel

HARVEST: September 5, 2017

BOTTLED: December 4, 2018

ALCOHOL: 14.8%

TA: 6.21 g/L

pH: 3.58

