



PELLEGRINI

WINE COMPANY

2013 PELLEGRINI ZINFANDEL
RUSSIAN RIVER VALLEY | SONOMA COUNTY



HARVEST October 15-16th, 2013
BOTTLING March 19th, 2015
ANALYSIS AT BOTTLING
ALCOHOL 14.5%
TA 6.30 g/L
PH 3.52

WINEMAKING

The Zinfandel fruit for Pellegrini is sourced primarily from Russian River Valley sites, where the daily drift of coastal fog dramatically influences grape character. The prolonged growing season enjoyed in the Russian River Valley serves to intensify the flavors in the fruit, producing vibrant Zinfandels with very lush dark fruit flavors of boysenberries and raspberries. Our Pellegrini Zinfandel is gently crafted with the intention of showcasing the purity of the fruit and shaping a balanced and elegant wine.

TASTING NOTES

This wine is a classic cool-climate Zinfandel, distinguished by an abundance of dark fruit balanced by bright acidity. Deeply colored, it flaunts an inky ruby hue that belies its elegance in structure. Aromas and flavors of bright raspberry and boysenberry are infused with black pepper and exotic spices. On the palate, dense fruit is balanced by lively acidity and a supple texture. Delicious now through the next three years.

SERVING NOTES

This accommodating wine pairs extraordinarily well with a wide array of foods, from pasta to grilled meats, and will stand up to highly spiced food.