



# PELLEGRINI

WINE COMPANY

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## 2018 ZINFANDEL A.V.

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### TASTING NOTES

Our 2018 Alexander Valley Zinfandel has a nose laden with lilacs and wild flowers, complemented by deep brambly black cherry cobbler. On the tongue, blackberry and cranberry provide counterpoint to surprisingly broad tannins for a Zinfandel. Nutmeg, allspice, and a touch of fennel linger on the finish.

### 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 2018 Zinfandel was aged for 9 months in French Oak with only 10% new oak barrels. This wine built to age gracefully, though can still be enjoyed young.



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**AVA:** Alexander Valley, Sonoma County  
**VINEYARD:** Carlin Vineyard  
**VARIETAL:** 100% Zinfandel  
**HARVEST:** September 14, 2018

**BOTTLED:** July 31, 2019  
**ALCOHOL:** 14.3%  
**TA:** 6.8 g/L  
**pH:** 3.58