



PELEGRINI

WINE COMPANY

2012 PELLEGRINI ZINFANDEL SONOMA COUNTY



HARVEST October 2012
BOTTLING July 25th, 2014
ANALYSIS AT BOTTLING
ALCOHOL 14.5%
TA 5.7 g/L
PH 3.64

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 plums. 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 elegant wine is a classic Russian River Zinfandel, distinguished by an abundance of bright raspberry, blueberry and boysenberry fruit flavors infused with exotic spices and fire-roasted chilies. With a balance and restraint rare among Zinfandels, this wine pairs extraordinarily with a wide array of foods, from pasta to grilled meats and stands up to highly spiced foods. Enjoy with Moroccan-spiced lamb stew or Pizza Margherita. Delicious now and through the next three years.