



# PELLEGRINI

WINE COMPANY

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2011 PELLEGRINI ZINFANDEL  
SONOMA COUNTY

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**HARVEST** October 2011  
**BOTTLING** August 23rd, 2013  
**ANALYSIS AT BOTTLING**  
**ALCOHOL** 14.5%  
**TA** 6.20 g/L  
**PH** 3.28

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## WINEMAKING

To enhance the fruit character of the grapes, fermentation is conducted in small five-ton open top tanks. After a five-day cold maceration, the native yeast from the vineyard began fermenting spontaneously. For the next 14 days, the must was punched down three times a day to extract all the color and flavors from the skins. The wine was aged in a combination of American and Hungarian oak, about ten percent of which was new wood.

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## TASTING NOTES

A medium plum red color, the wine's fruit-forward fresh strawberry, blueberry and rhubarb aromas and flavors are enhanced by a touch of spiciness. From a cooler vintage, the more restrained, medium-bodied style offers easy drinkability. The wine is balanced with good acidity, and soft tannins are pleasing on the palate. Enjoyable with a variety of fare, from pasta to game.