

# LUCCHESI

*Vineyards & Winery*

## WINE FACT SHEET

### 2006 ZINFANDEL

**Technical Information:**

**Harvested:** October 5- October 10, 2006

**Blend:** 100% Zinfandel

**Appellation:** Sierra Foothills

**Sugar at Harvest:** 25.4 °Brix

**Alcohol:** 15.1% by Volume

**pH:** 3.78

**530** cases bottled February, 2008

**Winemaking:**

Cold soaked for several days before inoculation with several different yeasts. Pressed at or near dryness then aged for 15 months in 30% new French and European oak barrels, 70% once and twice filled barrels.

**Tasting Notes:**

Garnet in color, fruit aromas include ripe red raspberries and black cherries are accented by clove spice. The palate is fruit forward with smooth tannin and long finish.

**Food Pairing:**

Our 2006 Zinfandel complements summer barbecues to winter roasts and is also great wine for pizza night.

**Awards:**

**SILVER!** Amador County Fair.

**BRONZE!** Riverside International Wine Competition, Calaveras County Fair, El Dorado County Fair, and California State Fair.

**Retail Price:** \$21.00

