

LUCCHESI

Vineyards & Winery

WINE FACT SHEET

2008 ZINFANDEL

Technical Information:

Harvested: September 18- 29, 2008

Blend: 100% Zinfandel

Appellation: Sierra Foothills

Sugar at Harvest: 26.4 °Brix

Alcohol: 15.8% by Volume

pH: 3.72

253 cases bottled March, 2011

Winemaking:

Cold soaked for several days before inoculation with several different yeasts.

Pressed at dryness then aged for 25 months in 50% new French and European oak barrels, 50% once and twice filled barrels.

Tasting Notes:

Deep garnet color. Deeply focused aromas of dried currant, spiced apple, raspberry jam and clay with a silky fruity medium-to-full body and a tangy, chocolate fig, raisin and earthy beet accented finish. A tasty, savory zin for italian cuisine.

Food Pairing:

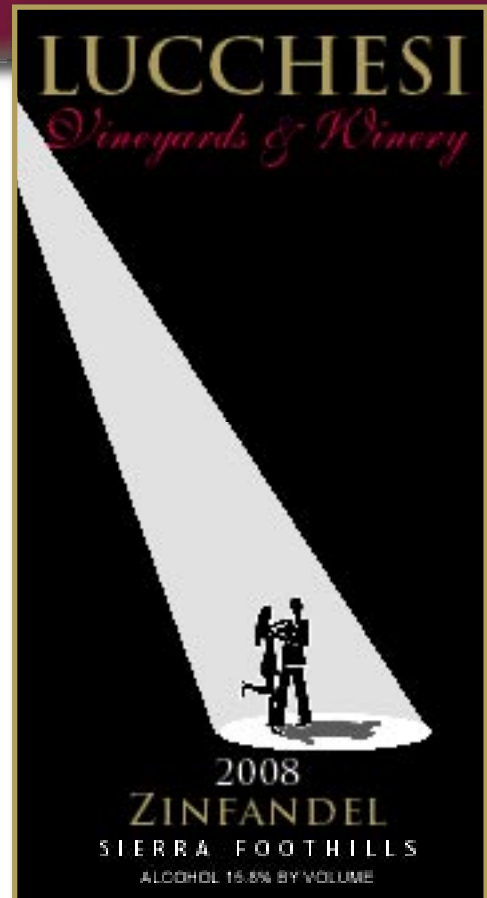
Our 2008 Zinfandel complements summer barbecues to winter roasts and is also great wine for pizza night.

Awards:

GOLD! Beverage Tasting Institute (92 points)

BRONZE! Grand Harvest Awards

Retail Price: \$21.00



WWW.LUCCHESIVINEYARDS.COM

WINERY: 530.273.1596 TASTING ROOM: 530.274.2164