

# LUCCHESI

*Vineyards & Winery*

## WINE FACT SHEET

### 2009 ZINFANDEL

**Technical Information:**

**Harvested:** September 18- 29, 2009

**Blend:** 100% Zinfandel

**Appellation:** Sierra Foothills

**Sugar at Harvest:** 26.4 °Brix

**Alcohol:** 14.1% by Volume

**pH:** 3.72

**253** cases bottled September, 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.

**Retail Price:** \$21.00

