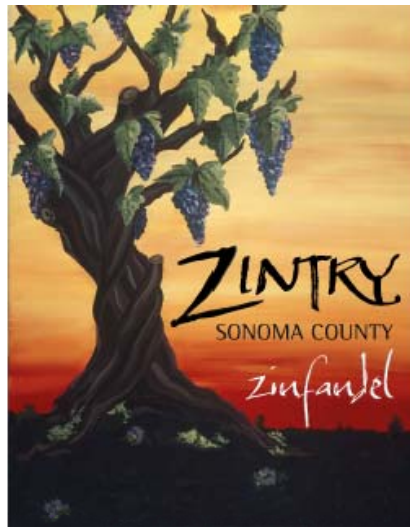


Zintry Cellars

Sonoma County Zinfandel



The Wine, The Sonoma County Region

Appellations are an amalgam of soil, slope and sunshine...

Sonoma County is blessed with a bevy of the best of those factors, presented in such a variety of combinations as to create a welcome, wholesome diversity of growing regions where, curiously, north is “hot” and south is “cool. Nearly every type of wine grape can be splendidly grown in one or more of Sonoma County’s regions, from the cool weather loving Pinot Noir and Chardonnay to the warm weather Cabernet Sauvignon and **Zinfandel**.

The Wine, The Vineyards, The Process,

Zintry Cellars Zinfandel is produced by Pedroncelli Winery and Vineyards. Harvested from hillside vineyards in Sonoma County, from mature vines that are 25-30 years old. Grapes were harvested in early September, at a maturity level of 24.5 brix. Fermentation occurred in temperature controlled stainless steel tanks. Following the fermentation the wine was aged in small oak barrels for 15 months. After barrel aging the winemaker created a final blend of 85% Zinfandel and 15% Petite Syrah... Alcohol 14.4%, pH 3.55, Total acidity .653/100ml. At tasting the wine is full bodied with aromas and flavors of ripe berry, jammy fruit and spice.

The Wine, The Reason

“ An old woman picked up an empty wine jar which had once contained a rare and costly wine, and which still retained some traces of its exquisite bouquet. She raised it to her nose and sniffed it again and again. ‘Ah,’ she cried ‘ how delicious must have been the liquid which has left behind such a ravishing smell.”

A marriage of beautiful, zesty aromas, layers of spice and wonderful balance.

Good deeds, Good times, Good friends, Great Zin!!!

Live a Zin Life!