



LEESE - FITCH

CALIFORNIA
ZINFANDEL
2013

TASTING NOTES

A superb vintage for color and depth, the 2013 Zinfandel showcases a dark ruby hue and intriguing aromas of dried plum, snicker doodle cookie, and blackberry pie with hints of cinnamon and white pepper. The first sip envelops the palate with juicy dark fruit flavors and supple tannins that provide a lingering finish. Subsequent sips show off dark cherry, rich mocha chocolate, toasted coconut, and delicious pomegranate kernels.

WINEMAKER NOTES

A wine that was certainly enjoyable to craft, diverse varietals and winegrowing regions added an incredible amount of structure, depth and richness. Aged in new American oak, the majority of this blend is Lodi Zinfandel, which provides a strong base of spice, ripe fruit and power. To soften the palate, a small amount of Barbera from Lodi was blended in adding bright fruit. Zinfandel and Syrah from Paso Robles offered another complex layer to this wine with dried plum and white pepper. To round out the blend, Petite Sirah and Merlot from Clarksburg added deep blackberry fruit and offered a heavy hand in the brilliant dark ruby hue.

FOOD PAIRINGS

The ultimate food pairing for this wine would be BBQ, a cuisine that will stand up to the ripe juicy flavors and supple spicy mouth feel of this Zinfandel. Whole BBQ chicken dripping in molasses based BBQ sauce alongside coleslaw and baked beans would pair exceptionally well. Another outstanding food pairing would be Korean Short Rib tacos with a side of Kimchi spiked coleslaw.

BLEND

76% Zinfandel,
13% Petite Sirah,
8% Barbera, 2% Syrah,
1% Merlot

APPELLATIONS

56% Lodi
28% Paso Robles
14% Clarksburg
2% Kern County

ANALYSIS

pH 3.62
TA 6.0 g/L
ALC 13.5%
RS 8.0 g/L

UPC

8 33302 00244 7

SRP

\$12

