



RUSSELL

FAMILY VINEYARD

2013 Zinfandel Reserve

APPELLATION

Paso Robles Westside

GRAPE VARIETIES

Zinfandel, Petite Sirah

SOIL

The vineyard is located on a very steep south facing slope. The soil is a blend of Calcareous, clay and sand, which creates complexity and aging capacity.

VINEYARD

The vines are very close spaced, around 2240 vines per acre. Very clean vertical shoot position on extremely steep east slope allows for best exposure for optimum ripening without sunburn. Very low yield, at only 2 tons per acre.

VINIFICATION

Hand picked at 26% Brix with good acidity at .7 TA. The grapes were cold soaked for 5 days and then fermented at 90 degrees to bring out all the flavors of the grape. The wine was pressed directly to 100% American Oak Barrels (60% new) for 12 months, then moved to a new 600 gallon French Ermitage Foudre to finish aging for 6 more months.

ALCOHOL

15.6%

CASES PRODUCED

255

TASTING

The perfect Zinfandel with a splash of Petite Sirah which add just a touch of meatiness to an otherwise fruit-driven wine. Full-bodied, with a kick of spice and pepper, soft tannins and refreshing acidity. It is full-bodied and rich with briary flavors of wild berries, mocha, and exotic spices. More importantly, it's absolutely delicious. Powerful aromas of black and blue fruits followed by a velvety texture. A weighty, distinctly rich wine but not especially fat, finishing with slight jam and a lingering note of vanilla.

Drink now until 2020

