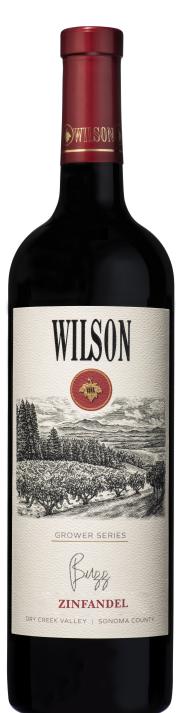


2018 Buzz Zinfandel

Grower Series, Dry Creek Valley



TASTING NOTES

Buzz is stunning in the glass, offering crimson hues with glints of violet. Upon smelling the wine, there are hints of toast, dark raspberry, and subtle cherry pie. Once tasted, the fruit is bright and complimented by moderate notes of pepper and spice. Lovely from the first sip to the last, this wine shows low tannins and acidity making it a perfect evening sipper.

PAIRING IDEA

A funghi misti and prosciutto, cooked in a high-heat, flash-baked, perfectly charred crust pizza.

TECHNICAL DATA

| Grower | Buzz Seaton |
|---------------------|---|
| Elevation | 200' |
| Year Planted | 1976 |
| Trellis | Head |
| Clone | 80-year old field selection |
| Rootstock | St. George |
| Soil Type | Boomer, Manzanita, Riverwash, Stonyford, Yolo |
| Composition | 100% Zinfandel |
| Oak Aging | 18 months on 24% New French Oak |
| Bottling | Unfined |
| Production | 14 Barrels |
| Alcohol | 16% by volume |