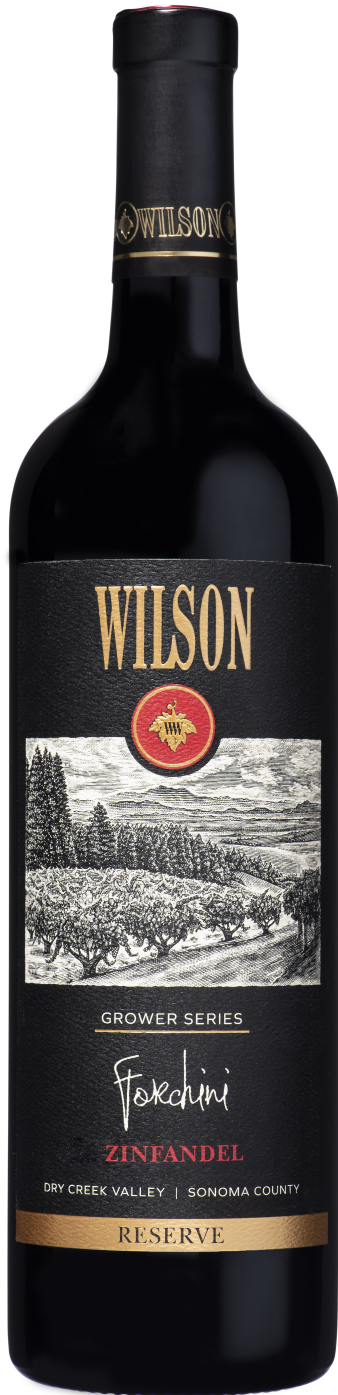




2018 Forchini Old Vine Reserve Zinfandel

Grower Series, Dry Creek Valley



TASTING NOTES

A bold yet elegant Zinfandel that exhibits lengthy burgundy legs in the glass. Layered aromas of raspberry jam and violets fill the nose. The first sip reveals a core of spice and earth that glide through the palate and linger on the finish. Enticing flavors of black cherry, savory herbs, and white pepper jump from the glass. This old vine Zinfandel has a balanced complexity, concentration and intense richness.

PAIRING IDEA

Beef barley soup with lemon.

TECHNICAL DATA

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| Grower | Andrew Forchini |
| Elevation | 200' |
| Year Planted | 1886 |
| Trellis | Head |
| Clone | Old Vine |
| Rootstock | St. George |
| Soil Type | Manzanita Gravelly Silt Loam |
| Composition | 96% Zinfandel, 4% Petite Sirah |
| Oak Aging | 22 months on 33% New French Oak |
| Bottling | Unfined |
| Production | 8 Barrels |
| Alcohol | 16% by volume |