

Cantiga Wineworks

2001 "Ryan Oaks" Zinfandel, Sierra Foothills

Medium-bodied and crisp, delicately floral with plum and spice.

TA: 0.73 Harvest Brix: 26
ML: 0% RS: 0.031% Alc: 16.4%

Fruit Source: Ryan Oaks Vineyard, Shenandoah Valley, CA

Harvest Date: September 15, 2001

Length of Fermentation: 15 days

Barrel Treatment: 10 months in new and seasoned (2 to 4-yr old) French oak

Bottling Date: August 23, 2002

Release Date: November 2003

Cases Produced: 240

Unique Attributes:

- non-malolactic
- fruit-forward style
- crafted with minimal intervention
- not cold-stabilized; some tartrate crystals may precipitate onto cork
- history with similar wines indicates that it should cellar well for 20 or more years with proper storage
- stylistically suited for the dinner table

Food Pairing:

- Roasted, grilled, or smoked pork, chicken and venison
- ingredients: sun-dried tomatoes, plum or berry sauces and glazes, Kalamata and green olives
- seasonings: tomato BBQ sauces, balsamic vinegar, plum or berry sauces and glazes

