



PERBACCO CELLARS

2001 Paso Robles Zinfandel

VINEYARD This Zinfandel is from the Froggy Hill Vineyard, located in the hills outside of Templeton, South of Paso Robles. The climate is warm but moderated by cool afternoon winds from the Pacific, which preserves the natural acidity in grapes. At an elevation of 600 feet, it boasts well-drained, rocky loam soils. In 2001, thinning before and after veraison contributed to very low yields, and water was limited in order to build concentration in the fruit. The Syrah was sourced from Alban Vineyards in Edna Valley, widely considered one of the finest Syrah vineyards in California.

WINEMAKING Both vineyards were hand harvested between September 1-3 at an average brix of 24.3. The fruit was crushed and destemmed then racked into French oak barrels (80% new) before fermentation was completed to fully integrate the structure of the wine with the wood elements. Here, the wine completed malolactic fermentation then saw an additional nine months barrel aging. The finished wine was bottled unfinned and unfiltered on August 14, 2001.

TASTING NOTES A surprisingly complex wine, showing both Zinfandel's fresh berry fruit and the smoky, spicy character of the Syrah. Vibrant blackberry aromas and flavors are at the forefront, giving way to the plum, cassis and smoked meat aspects from the Syrah. Firm tannins provide excellent structure and complexity to the finish—this is more wine than one would expect from a Zinfandel.

TECHNICAL NOTES

Composition: 75% Zinfandel/25% Syrah
Alcohol: 13.3%
Production: 392 cases

for additional information:
www.acmewinmarketing.com