



PELLEGRINI

WINE COMPANY

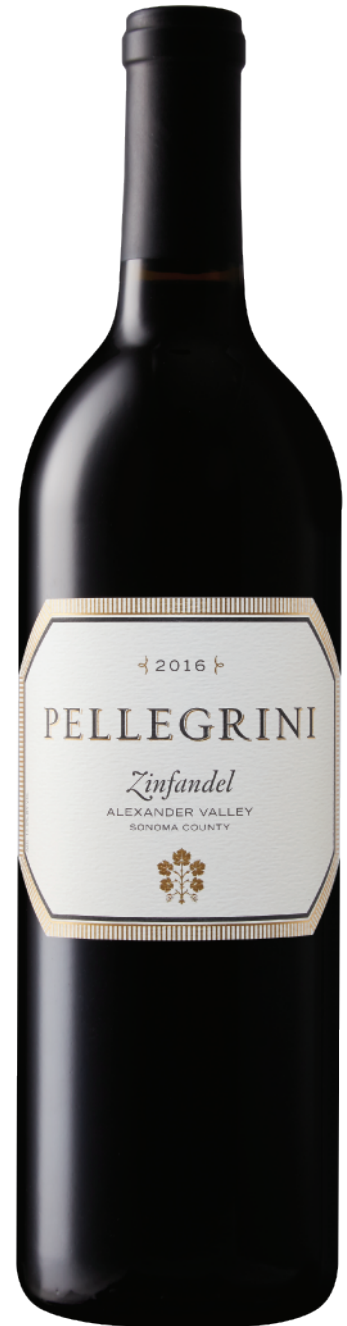
2016 A.V. ZINFANDEL

WINEMAKING NOTES

The drought in California had reached full swing in 2016, leading to an early bud break and fruit set. It was an early harvest for much of the county, lending a wonderful zingy acidity across the board, perfectly balancing the immense fruit flavors of all the vineyards we source from. A surprisingly cool period in early September allowed for extra time on the vine for some additional phenolic maturity. Tonnages were slightly low, but higher than in 2015, allowing for wines to come out a little bit leaner. Overall, the 2016 wines should prove as a vintage full of very pretty wines, with excellent aging potential for those with the patience to hold on to their wines for 3 to 4 years.

TASTING NOTES

The 2016 Pellegrini Zinfandel emits a dark, brambly nose, highlighted by tellicherry peppercorn, plum, dried rose, and caramel. Notes of dried strawberry, boysenberry cobbler, mocha, and cassis fill the mid palate. The brilliant acidity coalesces flawlessly with the fine tannins, lending hints of hibiscus and tamarind, for a wonderful long lasting finish.



AVA: Alexander Valley
VARIETAL: 100% Zinfandel
ALCOHOL: 14.8%
TA: 6.70 g/L
pH: 3.66

VINEYARD: Carlin Vineyard
HARVESTED: September 12, 2016
BOTTLED: December 15, 2017
AGING: 20% New french Oak