



PELEGRINI

2022 PELLEGRINI ZINFANDEL A.V.

TASTING NOTES

Our 2022 Pellegrini Zinfandel projects aromas of black plum, brambles, cinnamon, fennel flower, and hints of rose. On the tongue, black cherry, blackberry, and dried fig are complemented by warm baking spices, with a long-structured finish.

WINEMAKING NOTES

At Pellegrini, our philosophy on making Zinfandel is quite simple, approach the great with the same attention to detail and gentleness that is required for making Pinot Noir. Our Zinfandel is hand sorted and destemmed direct to macro bin and then tipped into tanks, trying to preserve as many whole berries as possible. The grapes go through a 4 to 5 day cold soak before inoculation. Once in ferment, the grapes receive punchdowns three times per day with an occasional picking bin delestage for oxygen incorporation. As the sugar levels dwindle, so do the number of punchdowns per day. This will help keep this wine's supple and velvety texture intact. Our 2022 Zinfandel was aged for 10 months in French Oak with a minimal 10% new barrels. This wine built to age gracefully, though can definitely still be enjoyed young.

VINEYARD NOTES

These Zinfandel grapes are sourced from the Carlin Vineyard on Alexander Valley Road. Just west of Jordan Vineyards, this unique vineyard provides quite the geomorphic bounty to the table. The vineyard covers approximately five acres with vine ages ranging from over 100 years to three years old. Farmed by Leo Trentadue for over three decades, the Carlin's purchased the land in 2015, with the goal of bringing new life to the vines through sustainable farming methods. The back of the vineyard sits on a steep south facing slope, with background hills which provide early shade for the fruit, at the apex of this hill starts a slight northern facing slope all the way down the property to the road which encompasses the remaining blocks. All blocks from the property are blended for one pick and single fermentation, including some white varieties vines interplanted in the oldest section of the vineyard, which adds to its naturally floral nose.

AVA: Alexander Valley, Sonoma County
VINEYARD: Carlin Vineyard
VARIETAL: 100% Zinfandel
HARVEST: August 26, 2022

BOTTLED: July 21, 2023
ALCOHOL: 14.4%
TA: 6.79 g/L
pH: 3.55

