



R A N D A L L - M O N R O E
C A L I F O R N I A
Z I N F A N D E L
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W I N E N O T E S

• G R A P E S O U R C I N G •

Our grapes were harvested from vineyards in California's Sacramento River Delta and the cooler growing areas in the San Joaquin Valley. These areas produce Zinfandel with ripe, luscious berry flavors. Grapes grown in these regions receive lots of sunshine needed to develop full flavor intensity. The vineyards are cooled on warm days by the breezes off the Delta, extending the growing season and adding layers of flavor to the grapes while preserving crispness.

Grape Sourcing: 85% Lodi, 15% California

• V I N T A G E •

While the 2011 growing season was challenging for growers in many areas, California's San Joaquin Valley and Delta growing regions experienced outstanding growing conditions. An April frost caused shatter in some areas, reducing crop yields. The cool than normal weather extended the growing season, with most of the region's grapes harvested before the October rains, resulting in grapes with excellent flavor development and maturity. Wines from 2011 tend to display ripe fruit aromas and flavor, richness, and balanced acidity.

.62% TA, 3.79% pH and 14.3% alcohol by volume

• W I N E M A K I N G •

The grapes were fermented in stainless steel for approximately one week. After pressing, the wine was aged in a combination of new and used French and American oak barrels which add vanilla and sweet spice notes. Ripe, rich Zinfandel flavors were enhanced with a touch of Petite Sirah, which provides a rich tannic structure, framing the Zinfandel fruit

Varietal blend: 98% Zinfandel, 2% Petite Sirah

• W I N E M A K E R ' S N O T E S •

Our wine boasts crisp red berry and currant flavors, a touch of allspice and a smooth yet crisp finish. This wine is versatile and fun to try with a wide range of dishes, ranging from barbecued ribs to skirt steak with garlic-mashed potatoes.