
2006 30th Anniversary Zinfandel Winemaker Notes

ZINFANDEL

We celebrate this occasion with the release of a Zinfandel-our flagship variety. The wine was blended for long term aging from our finest lots of the vintage. The aromas remind me of gingerbread and blackberry pie baking at the same time. The flavors are rich, complex and satisfying, with a lingering berry pie aftertaste. I would pair it with pasta Bolognese; or roast beef with cheese-stuffed potatoes.

GROWN, PRODUCED & BOTTLED BY
SHENANDOAH VINEYARDS, PLYMOUTH, CA
www.shenandoahvineyards.com

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



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DESCRIPTION

This is truly a Zinfandel worthy of celebrating our 30th Anniversary. The wine was blended for long-term aging from some of the Shenandoah Valley's oldest and finest vineyards. Its beautiful aromas are reminiscent of gingerbread and blackberry pie baking at the same time. The flavors are rich, complex and satisfying with a lingering berry pie aftertaste.

FOOD PAIRING

Pair with pasta Bolognese, or roast beef with cheese-stuffed potatoes.

SPECIFICATIONS

15% Paul's Vineyard Zinfandel
16% Lubenko Vineyard Zinfandel
15% Carson's Vineyard Zinfandel
30% Primitivo, 24% Petit Syrah

Total Acid: 6.2 gm/l
pH: 3.58
Alcohol: 15.1%

BOTTLED DATE

May 12, 2008 – 146 cases, 750 ml

RELEASE DATE

May 1, 2009