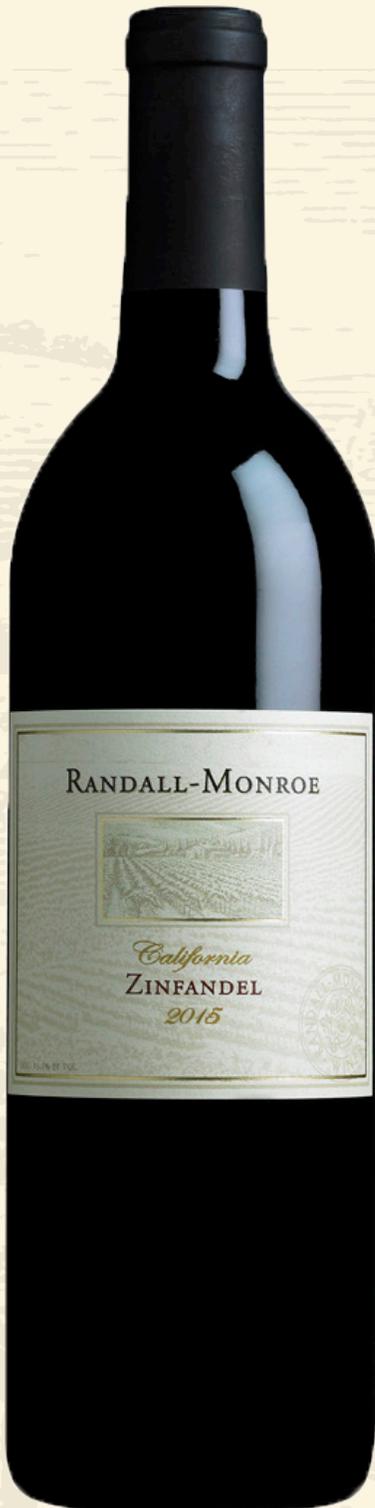


RANDALL-MONROE

California ZINFANDEL *2015*



VINTAGE

California was blessed by a stellar vintage in 2015. In spite of drought conditions, light yields and a very early harvest, quality is exceptional. A mild winter fostered an early bud break and bloom, however, unseasonably cold spring temperatures followed which resulted in smaller berries and grape clusters. The warm and dry summer days hastened ripening and growers began picking in late July with all grapes in by the end of September – a very compact harvest season! Red varieties show firm tannins, dense fruit character and deep color.

WINEMAKING

At harvest time, grapes were picked during the cool night and early morning hours and delivered immediately to the winery to be de-stemmed and gently pressed into fermentation tanks. After seven to nine days of fermentation, the wine was gently racked into a combination of European and American oak for malolactic fermentation and several months of aging.

WINERY NOTES

Our Zinfandel offers dark berry and spicy notes which entice the nose, while ripe plum, blackberry bramble and a touch of black pepper entertain the taste buds. Juicy and structured, our Zinfandel is well-balanced with a long, velvety finish.

FOOD PAIRING

The wine will pair well with roasted or grilled meats, sausages or even more complex, spicy dishes such as jambalaya or paella.

TECHNICAL INFORMATION

Appellation:	California
Varietal Composition:	89% Zinfandel, 11% Petite Sirah
Total Acid:	.78 g/100ml
pH:	3.60
Alcohol:	14.0%

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