

2007 “Kubli Bench” Zinfandel

Details

Grape Variety/Origination 80% Zinfandel 7.5% Syrah, 6% Cabernet, 6.5% Merlot
Applegate Valley

Growing Conditions: Early rains and a cool fall made 2007 tricky for Zinfandel. Growers who kept yields down were rewarded with nice, bright fruit.

Winemaker Comments: The relaxing of varietal labeling laws in 2008 allowed us to use Syrah, Merlot and Cabernet to add body and structure to a very spicy Zinfandel. 2007 was the first bearing year for new vines that were planted on the Troon Estate in 2005. This lot ripened well and has shown promise.

Tasting Comments: Deep, intense fruit with bright fragrant spices and rich berries that bring a full bodied wine to balance. Great with hearty comfort foods and anything you can put on a grill.



Fermentation

Method: Fermented to bins and tanks
Length: 14 days
Temperature: 68-85F
Maloactic: Yes
Length of Barrel Aging: 18 months
Origin of Barrel: 75% two year french, 10% new American, 15% two year Hungarian

Technical Data

Alcohol: 14.5%
Brix: 25.5 B
pH: 3.5
Free So2 at bottling: 25.00
R.S. (g/L): 0.48
Total Acidity (g/L): 6.5 g/L



Awards

Gold – 2009 Astoria Seafood & Wine Festival

Pricing

Wholesale Price \$

Suggested Retail \$

