

# 2019 Amarone

## Mediterranean Vineyards

ENGBERS VINEYARD, FAIR PLAY

### Tasting Notes

The 2019 Amarone Zinfandel catches your eye first with its clear, garnet, vibrant color. The first sip reveals heavier black fruit, raisin, dried fig, milk chocolate and graham crackers. The sweetness will draw you in but the bramble, woody, herbal qualities make this wine interesting and complex. This wine floods your palate with flavor and leaves you wanting more!

### Food Pairing

Pair this wine with Chipotle baked beans, bbq ribs with a zesty bbq sauce. For dessert, enjoy with campfire s'mores.

### Winemaking Notes

This vineyard is dry farmed, and vines are head-trained to allow the shaded fruit to remain on the vine as long as possible. The longer hang time allows the grapes to begin naturally drying out, increasing the sugars, creating the fruit forward wine. Once in the winery, we destemmed all but 10% of the clusters to introduce additional structure and complexity due to the stems with the clusters. The wine was on skins for 21 additional days to for additional extraction of tannins and color. This wine finished fermentation with sugars naturally remaining. This winemaking method encourages producing the complex flavors that define this wine.

### Aging

Aged for 18 months in 75% new French Oak Barrels and 25% new American oak barrels.

### Wine Specs

100% Zinfandel 14.5% alcohol

200 cases produced

\$34.00

