



Varietal Composition:
100% Zinfandel

Vineyards:
Santa Margarita
Vineyard

Harvest Date:
October 30, 2007

Aging Regimen:
18 months in French,
American and
Hungarian Oak

Cases Produced:
150

Final Analysis:
TA .56
pH 3.56
ALC 15.5



2007 ZINFANDEL. LEGACY PASO ROBLES APPELLATION

ALLURING AROMAS OF RIPE BLACKBERRIES AND A HINT OF TOBACCO LEAD TO RICH ROUND FLAVORS OF BLACK CHERRY AND RED CURRANT. BALANCED TANNINS AND GOOD ACIDITY GIVE THIS WINE STRUCTURE AND HEART. FLESHY WITH A SMOOTH FINISH.

THE VINEYARD – MARGARITA VINEYARD IS THE SOUTHERNMOST SITE IN THE PASO ROBLES APPELLATION. THE GRAPES BENEFIT FROM A PERFECT COMBINATION OF INLAND WARMTH AND COASTAL BREEZES, ENSURING EXQUISITE FLAVOR, BALANCE AND STRUCTURE. THE SHALLOW, WELL-DRAINED SANDY LOAM INTENSIFIES FLAVOR PROFILES.

WINEMAKING – THE GRAPES WERE PICKED BETWEEN 24.5 AND 26 BRIX AND SORTED OVER A TABLE. COLD SOAKED FOR 3 DAYS THEN FERMENTED IN SMALL OPEN TOP CONTAINERS FOR FOURTEEN DAYS.

FOOD PAIRING – THIS WINE IS AN EXCELLENT PAIRING FOR HERBED LAMB KEBABS, SPICY STEAK TACOS, GRILLED DUCK BREASTS, SWEET AND SPICY RIBS AND VENISON DISHES.

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