



Varietal Composition:
100% Zinfandel

Vineyard:
Margarita
Vineyard

Harvest Date:
September 25, 2007

Aging Regimen:
18 months in neutral
barrels

Cases Produced:
185

Final Analysis:
TA 3.65
pH .60
ALC 18.0



2007 DESSERT WINE PASO ROBLES APPELLATION

THE 2007 DESSERT WINE IS CRAFTED FROM ZINFANDEL GRAPES. CAPTIVATING AROMAS AND FLAVORS OF RIPE BLACK CHERRIES AND PLUM JAM LEAD TO A SMOOTH FRUIT FINISH AND A TOUCH OF SPICE. THIS WINE CONTAINS A SOLID CORE OF FRUIT AND A BALANCE OF VELVETY TANNINS.

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 – A MILD GROWING SEASON AND A COOL RIPENING PERIOD ENSURES EXCELLENT DEVELOPMENT. THE GRAPES WERE PICKED AT 26.5 – 27 BRIX AND FERMENTED IN SMALL LOTS. GRAPE ALCOHOL WAS THEN ADDED TO FORTIFY AND SWEETEN THE WINE.

FOOD PAIRING – THIS WINE IS AN EXCELLENT MATCH FOR MAIN DISHES LIKE DUCK A L'ORANGE, SMOKED GAME, RISOTTOS. ALSO GREAT WITH DESSERTS LIKE CRÈME BRULÉE, CHEESECAKE, TIRAMISU, AND FLOURLESS CHOCOLATE CAKE. OR TRY IT WITH YOUR FAVORITE FINE CIGAR.

**CLAVO CELLARS 315 S. MAIN STREET TEMPLETON, CA 93465
805.226.0174 WWW.CLAVOCELLARS.COM**