

## BBQ ZINFANDEL

2016 CALIFORNIA

### Tasting Notes

*Exploding out of the glass with intense aromas of black pepper, vanilla, blackberries and black cherry jam, the 2016 BBQ Zinfandel is a bit. Zesty and quintessentially Zinfandel, its wine that wonderfully exhibits what Californias native variety can be. Bright acidity on the entry leads to a wine that is round and soft and extremely easy to drink. Black cherries and raspberries are the key on the palate and the velvet soft tannins carry all the way through the finish. Drink now. ~ Joe Shebl, Winemaker*

### Vintage: 2016

*The 2016 grape harvest in Amador County was qualitatively a very good one. With cooler daytime highs and nighttime lows the fruit had a chance to more evenly ripen compared to 2015 which was a very hot and compressed harvest. The first fruit, Viognier, arrived at the winery in mid-August, about 2 weeks later than 2015. This prolonged hang time was perfect for the fruit to fully mature and ensure proper flavor development.*



---

GRAPE VARIETY: 80% Zinfandel, 18% Petite Sirah,  
2% Carignane

APPELLATION: 100% California

ALCOHOL %: 14.5%

PH: 3.65