
2018 ReZerve®

Paul's Zinfandel

Winemaker Notes



2018 ZINFANDEL

The shy-bearing old vines produce a wine with intense fruity flavors of plum, mulberry and cocoa. Richly satisfying and very versatile, it will complement a wide variety of foods, and is especially suited to chicken or beef dishes.

Sustainably Grown - Solar Powered

GROWN, PRODUCED & BOTTLED BY
SHENANDOAH VINEYARDS, PLYMOUTH, CA
www.shenandoahvineyards.com

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



CONTAINS SULFITES 0 88338 01801 0

DESCRIPTION

A selection from primarily Paul's own 84 year-old vineyard, blended with our best Estate vineyard, creates this classic Sierra Foothills Zin. Medium to full-bodied, bright garnet, with effusive perfume aromatics. This silky, well integrated wine has laser beam fruit that literally explodes on the palate. The flavors are reminiscent of fresh blueberries, wild blackberries and ripe summer plums with hints of toasty vanilla, anise and white pepper and a rich, elegant finish. Proportion and balance define this limited release. This rich, zesty offering is best enjoyed with spicy, heartier fare such as Hunan style beef, Texas style baby back ribs and lamb burger sliders with melted Gruyere cheese.

FOOD PAIRING

Serve with ribs or lamb; or my favorite – Duck Confit.

SPECIFICATIONS

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|-------------|----------|
| Total Acid: | 5.2 gm/l |
| PH: | 3.64 |
| Alcohol: | 15.2% |

BOTTLED DATE April 16, 2020 – 700 cases, 750 ml

RELEASE DATE June 16, 2020