



McPRICE MYERS

Paso Robles, California.



Pound for Pound 2020

Grapes:	100% Zinfandel
Region:	Paso Robles
Vineyard Location:	From vineyards located in the Adelaida and Willow Creek Districts of Paso Robles AVA
Vineyard Size:	Smallest 1.5 acres, largest 100 acres
Exposure:	Mostly west and south-facing
Altitude:	800-950 feet above sea level
Soil:	A mix of calcareous and clay loam
Vine Training:	Head trained and VSP
Vine Age:	8-20 years old
Time of Harvest:	September to October 2020
Total Production:	1,177 cases
Vinification Process:	The grapes undergo 5-day cold soak followed by a 10-day fermentation. 100% of the Zinfandel grapes are destemmed.
Aging Process:	The wine is pressed into 3rd fill and neutral French and American oak barrels. The wine ages 16 months
Alcohol Content:	15.5 %
Dry Extract	36.9 g/L
Acid (total)	6.2 g/L
Acid (volatile)	0.7 g/L
Residual Sugar	0
PH	3.7
Tasting Notes:	Notes of raspberry fruit roll-up, cherry pie, açai, cranberry-blood orange relish, red licorice, star anise, cardamom, tamarind. On the palate the wine is juicy, lush, generous, balancing fruit and warm savory spices.
Winemaker:	McPrice Myers
Cellaring:	Up to seven years
Bottled:	August 2021
Closure:	Cork
Food/Menu Pairing:	Pair with savory, warm-spiced dry-rubbed braised pork belly