

2008 Triumvirate Reserve Zinfandel

TASTING NOTES

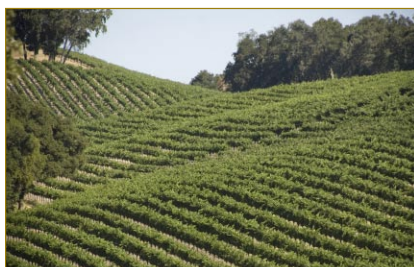
This wine is clear and bright, with a medium plus intense purple core fading to a pale garnet rim with a water white edge. Legs are present and are slow to form, sheeting, and display saturation of color. On the nose this wine is clean, with medium plus intense developing aromas of ripe black plums, spicy oak, crushed black pepper corns, boysenberry, cedar, spicy oak, vanilla and cherry confit. The aromas are deep and complex.

On the palate, the flavors are very intense and include ripe black cherries, black plums, leather, oak spice, blackstrap molasses, pan grille, vanilla, cloves, and sweet tobacco leaf. The finish of this wine is long and lingering, with perfectly balanced acidity supporting generous and rich tannin. The sultry body and ripe fruit and spice flavors integrate as well.

Complexity and balance signify gentle and skillful handling of this wine during its production. Richness of flavors and aromas can be attributed to an excellent and fully developed crop. This wine is ready to drink in 2011, but will continue to develop over the next 3 to 5 years due to plentiful tannin and depth of fruit character. Pairing for this wine include slathered baby back ribs, pancetta wrapped petit filet, or molten chocolate cake with triple bean vanilla ice cream.

AWARDS

Red Sweepstakes Winner, 2011 San Francisco Chronicle Wine Competition



WINE STATISTICS

Wine	2008 Triumvirate Reserve Zinfandel
Varietal	100% zinfandel
Vineyards	Will's Hills, Bailey Ranch & Je T'aime
AVA	Paso Robles
Harvest Method	Hand
Fermentation	1.5 ton open top
Barrel	20 months in oak
TA	0.69
PH	3.63
% alc	16.4
Bottle Date	Jul-10
CP	190
Retail	\$36.00
Winemaker	Sherman Thacher

