Zin 91

Old Vine Zinfandel

100% Zinfandel

The Opici family created this exceptional estate-owned Zinfandel as a tribute to the leader and spirit behind Opici Wines on his 91st birthday, Hubert Opici. He believes that Zinfandel epitomizes the spirit of great American winemaking and is proud to produce one that exemplifies Opici Wines' high standards for quality and value.

Tasting Notes:

Aromas of black fruit, blackberries, cassis and plums with caramel notes and a hint of allspice. The palate is medium bodied and round with a lingering fruit finish. Best with barbecue, this old vine Zin is great with St. Louis style ribs, Carne Asada tacos and many other grilled meats.

Vineyards:

Region: Monterey, California, USA

Vineyard Size: 340 hectares

Soil Composition: Sandy, Snelling complex

Elevation: 150 meters

Training Method: Quadrilateral Modified Lyre

Year Planted: 1988

Practices: Sustainably Farmed

Winemaking:

Harvest: Machine Harvested in Late October

Fermentation: This wine was destemmed and fermented at

moderately warm temperatures in an open top fermenter. The must was punched down three times per day during fermentation to extract color and tannins. The must was pressed into stainless steel at

dryness for settling.

Aging: Approximately 25% of this wine was aged in 2-3

year old American and Hungarian oak barrels for 12 months. The balance was aged in stainless steel.

Technical Data:

Alcohol: 15.5% pH: 3.82 Acidity: 5.9 aps

Residual Sugar: 5.8 grams/liter 2.8 grams/liter



