

BIG HOUSE

Cardinal Zin.®

BEASTLY OLD VINES™

Perp Profile:

Vintage: 2009

Appellation: California

Varieties: 80% Zinfandel, 10% Mourvedre, 8% Carignane, 2% Petite Sirah

Warden's Comments:

We are zealous believers in the decadent and forbidden flavors of this sinfully delicious Zinfandel. Grown from Beastly Old Vines from stately, yet sometimes forgotten vineyards throughout California. This wine elicits fervent, fecund and frenzied tongue enveloping pleasures. A wine of substance, it's a Cardinal Zin not to drink at the altar of this decadent, spicy zinfandel.

This is a refined pleasure, with intense flavors of blackberry mingling with soft creamy touches of oak, vanilla and dry herbs. It's full on the palate, but not heavy and the fruit is constant from the first sip to the end of the finish.

Surveillance (winemaking):

After harvesting, these tiny grapes were first cold soaked before the must was fermented cool during primary fermentation. The juices were then passed through malolactic fermentation. The wine then underwent a barrel regimen to give it hints of toasty deliciousness.

Food Pairings:

This is a very versatile wine that pairs well with grilled pork, pasta Bolognese, barbecued ribs or chops (pork, lamb, you choose!)

Georgetta Dane
Georgetta Dane, Warden

Rap Sheet:

Harvest Brix: 25.0 - 26.0	TA: 0.67g/100mL
Harvest Date: Sept-Oct 2009	Case Production: 35,000 cases
Alcohol: 13.0%	SRP: 750mL \$9.99, 3L \$22.00
pH: 3.49	Release Date: Fall 2010

