

angelvine



**2008 Zinfandel
Avery Vineyard
Columbia Valley**

Production 100 cases

Release Date April 1, 2010

Retail \$20

Harvest 3.3 tons of zinfandel grapes were handpicked on October 23 and delivered to the winery. The fruit was then sorted by hand, de-stemmed, partially crushed, and placed into 1.5-ton open top fermenters.

Fermentation After a five-day cold soak, the must was inoculated and the cap punched down by hand on an as needed basis until fermentation proceeded to dryness. A basket press was used to press the wine off the skins on November 7.

Alcohol Content 14.4%

Barrel Aging The wine was raised in a mixture of French and Hungarian oak barrels. Four barrels were selected for this wine, one of which was new and three were previously used.

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