



<i>Varietal :</i>	100% Zinfandel
<i>Appellation:</i>	Oakville
<i>Alcohol:</i>	15.1%
<i>Total Acidity:</i>	.54%
<i>pH:</i>	3.71
<i>Aging:</i>	Aged 16 months in new French and American oak barrels.
<i>Release Information:</i>	450 six bottle packs, October 1, 2010

At Oakville Winery we strive to produce wines that represent our land and its heritage. Our 2008 Zinfandel exhibits flavors of rich berries and black cherry, along with hints of spice such as pepper, anise and licorice. On the palate this Zinfandel is medium bodied with soft tannins. It is supple, well balanced and has a delicious lingering taste. In the glass the wine is a brilliant cranberry juice color. A food friendly style, this wine will pair well with pork chops, pork medallion with fruit sauce, a chocolate dessert with raspberry sauce, and poached pear.