

EOS ESTATE

WINERY

2008 RESERVE ZINFANDEL

Paso Robles

Winemaker Comments

Largely based on fruit from older vineyards (Wild Rose – early 1960's, French Camp – early 1970's,) as well as some which are just reaching full maturity. Balanced cropping, careful sunlight exposure, and selective harvesting were employed in the pursuit of fully ripe, but not dried-out fruit characters. Careful handling in the winery, with attention to detail in the maceration, moderate fermentation temperatures, and a selection of subtle French oak barrels for the 15 months in cask.

Complex aromatics – cocoa and ripe cherries with a cigar-box cedar character. Balanced acidity and vibrant fruit, with gravelly young tannins and some fresh oak tones. A bright, delicate style with elegance. Youthful at the moment, but will open nicely with decanting or a few years in cellar.

Food Pairing Recommendations

Cassoulet, braised Lamb with Mediterranean vegetables, grilled or stewed aubergines, pulled-pork sandwich.

Technical Notes

VARIETAL COMPOSITION:

89.7% Zinfandel, 5.7% Syrah,
4.6% Petite Sirah

HARVEST DATE: 10/08

HARVEST BRIX: 24.2 – 25.7

RESIDUAL SUGAR: Dry (<0.05 g/l)

TOTAL ACID: 6.9 g/l

PH: 3.59

FINISHED ALCOHOL: 15.5%

BARREL REGIME:

Aged 15 months in 30% new French oak

VINEYARD LOCATION:

47.2% Wild Rose, 39.2% Bordonaro,
9.0% French Camp, 3.9% Batdorf