



NOVELLA
WINERY

2000 ZINFANDEL

ESTATE BOTTLED, PASO ROBLES

The weather for the 2000 vintage was ideally suited to craft a classic “Zin-lovers” style of wine: bold, ultra-ripe and intense. Record-breaking June heat, followed by an unusually cool summer, resulted in an extremely long ripening season, and ample concentration of flavors.

Soft, raisiny bunches were harvested in the late October sunshine, already showing hints of ripe berry and cassis in the dark, purple fruit.

This full-bodied, high-alcohol style of Zinfandel demands maximum extraction of color, body and flavor, achieved by frequent pump-overs through dryness using gentle, cap-irrigation and warm fermentation temperatures.

Intense aromas of ripe blackberry and raspberry dominate, with overtones of pepper and nutmeg. The intense flavor is fruity, chewy and well-structured, with a touch of complex residual sugar which lends a caramel smoothness to the firmness of the acid and alcohol.

RECOMMENDED FOOD PAIRING

Pairs nicely with any barbecued red meat or rich, chocolate desserts. Enjoyable now or cellar age for up to five years.

TECHNICAL NOTES

COMPOSITION:	89% Zinfandel, 11% Nebbiolo	RESIDUAL SUGAR:	.90%
HARVEST DATE:	October 23, 2000	TOTAL ACIDITY:	.77 g/100ml
BARREL REGIME:	Aged 12 months in French and American oak	pH:	3.79
ALCOHOL:	15.1 % by volume	BOTTLING DATE:	April 24, 2002
		CASES PRODUCED:	700 (12/750ml) cases
		RELEASE DATE:	May 15, 2002