

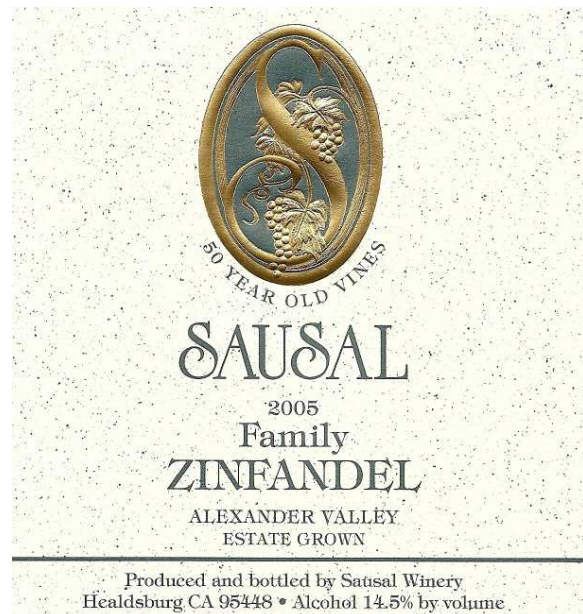


SAUSAL WINERY

2005 Family Zinfandel

The 2005 vintage has proven to be an exceptional year for Zinfandels, and this bold, jammy Zin proves just that! Low tannins and big, juicy flavors make this vintage drinkable now, but it will continue to impress through the years.

Sausal *Family Zinfandel* is produced from estate grown grape vines averaging 50 years old. Following fermentation, the wine was aged eighteen months in a combination of American and French oak barrels, adding complexity.



This wine can be aged four to six years from its Spring 2008 release date. We recommend you pair this wine with a creamy cheese pasta alfredo or stroganoff. This wine will also lend itself beautifully to a heavy cheeses like a blue, or a mushroom covered fillet.

Technical Description

◆ Grape:	100% Estate Grown Zinfandel
◆ Age of Vines:	Averaging Over 50 Years Old
◆ Alcohol:	14.5%
◆ Total Acidity:	0.65
◆ pH:	3.7
◆ Residual Sugar:	0.0
◆ Malolactic Fermentation:	100%
◆ Aging:	20 Months: Blend of 50% American & 50% French Oak
◆ Release Date:	Spring 2008
◆ Aging Potential:	4-6 years from Release Date
◆ Cases Produced:	3,050