



“...dark cherry, cinnamon...
velvety chocolate...”



*W*e have been farming our land since 1943, blending our northern Italian heritage with our California roots.

Our family chose the lion from St. Mark’s Cathedral in Venice, Italy to symbolize our rich history. Today, we continue this tradition by offering Estate wines for you and your family to enjoy.

2010 ZINFANDEL

HOPLAND RANCHES n ESTATE BOTTLED

Grapes: Two lots from Bliss Block #3 and #7, one lot from Feliz Block #62

Harvest: Hand picked on October 9th and 18th.
Harvest Brix from 25.6 to 27.6.

Production: Morning loads only, stemmed and lightly crushed with 50% remaining as whole berries. Cold soaked all lots for 24-72 hours before inoculation with D254, BM45, and 796 yeast. Lots fermented in temperature controlled tanks. Lots remained on the skins from 7-12 days. Pumped over 2-3 times a day. Mostly American, some French oak. Barrel aged for 18 months with 32% new oak.

TECHNICAL ANALYSIS:

Bottling Date:	April 2012
Cases Produced:	2,500
Alcohol:	14.5%
Total Acidity:	0.61
pH:	3.75

TASTING NOTES:

Our Estate Zinfandel is a combination of old vine fruit from our Bliss ranch and fruit from the younger vigorous vines of our Feliz ranch. The result is a wine that has both depth and bright fruit flavors. Aromatics of ripe raspberry and spice are followed by flavors of dark cherry, cinnamon, and earth. Black pepper notes in the mid-palate are followed by velvety chocolate with just a touch of oak. Balanced tannins will allow this wine to show beautifully for years to come.

SUSTAINABLE WINEGROWER

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