



“...clove, red licorice, and plum...
mocha, espresso bean, and vanilla.”



We 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.

2011 ZINFANDEL

HOPLAND RANCHES n ESTATE BOTTLED

Grapes: *Two lots from Bliss Block #3 and #11*

Harvest: *Hand picked on October 2nd and 9th.
Harvest Brix from 26.2 to 27.5.*

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 D80 and BM4x4 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 40% new oak.*

TECHNICAL ANALYSIS:

Bottling Date:	May 2013
Cases Produced:	1,250
Alcohol:	14.5%
Total Acidity:	0.59
pH:	3.56

TASTING NOTES:

Our Estate Zinfandel is a combination of old vine fruit from our Bliss ranch and fruit from the younger vigorous vines also on our Bliss ranch. The result is a wine that has both depth and luscious fruit flavors. Aromatics of clove, red licorice, and plum are followed by dark berry flavors and spice. This balanced wine has a nice long finish of mocha, espresso bean, and vanilla.

SUSTAINABLE WINEGROWER

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