



TWO VINTNERS

2014 ZINFANDEL

Wahluke Slope AVA, Washington



PRODUCER PROFILE

Winemaker: Morgan Lee

Estate founded: 2007

Region: Washington, USA

COMPOSITION

Zinfandel 75%

Primitivo 15%

Petite Sirah 10%

VINEYARDS

The major distinguishing feature of the Wahluke Slope is its uniformity in aspect, soil type, and climate. The entire appellation lies on a broad, south-facing slope with a constant, gentle grade of less than 8%. The Wahluke Slope, along with Red Mountain, is Washington's warmest site, and known primarily for red grape varieties, particularly Cabernet Sauvignon, Merlot, and Syrah. The desert heat and abundance of water create the right conditions for large-scale production of fine wine grapes. Elevations vary between 425 feet by the Columbia River to 1,480 feet above sea level, though most vineyards lie below 1,000 feet. Precipitation averages less than 6 inches (15cm) annually. Winds in the area lead to smaller leaf size and smaller grape clusters compared to other regions, concentrating the resulting wines. Wahluke Slope wines tend to be ripe and full-bodied with pure varietal fruit flavors.

WINEMAKING

Fermented in open top bins and punched down 3 times daily then aged in neutral French Oak for 18 months. Neither fined nor filtered. 530 cases produced, released November 2016.

TASTING NOTES

Big and audacious, this wine demands your attention and deserves it. Dried fruit and pepper notes greet you followed through by lush mouth coating brambly fruit and spice. This is a Zin that makes no apologies for what it is.

FOOD PAIRING

Beef, lamb or goat cheese.

Technical data

Alcohol: 16,9% | pH: 3,50 | Residual Sugar: 9 g/l | Total acidity: 5,40 g/l

