



COSENTINO WINERY

2011 THE ZIN, LODI

COMPOSITION

100% Zinfandel

WINEMAKING

“The” Zin was handcrafted utilizing the punch cap process during open top fermentation and stainless steel fermentation. For aging, we barreled down into medium plus toasted French oak for 12 months.

TASTING NOTES

A prominent nose of clove, caraway and raspberry jam are followed with lively flavors of stewed cranberry and sweet cedar. Firm tannins meld into soft acidity; a wonderfully balanced Zinfandel.

RECOMMENDED FOOD PAIRING

Oven roasted pork chop with apples and yellow onion, cioppino or even spicy Cajun dishes. For a simpler pairing, try with a classic Rubeen sandwich.

WINEMAKING INFORMATION

PH: 3.65

TA: 0.58

ALCOHOL: 14.5%

RESIDUAL SUGAR: 0.45

