

HUNDRED KNOT

ZINFANDEL 20 SONOMA VALLEY 21

Delight in every sip of this rich and full bodied Zinfandel crafted in a classic Sonoma Valley expression. Discover intense aromas of ripe blackberries and cherries, with undertones of baking spices and vanilla. This wine has velvety smooth tannins, with flavors of plums and dark berries, and red licorice.

WINE PAIRING:

BABY BACK RIBS, SOY-GLAZED PORK BELLY, OR SMOKED BRISKET

VARIETALS:

ZINFANDEL

VINEYARDS:

ROSSI RANCH

FERMENTATION VESSEL:

OPEN TOP FERMENTER

AGING:

10 MONTHS IN 30% NEW FRENCH OAK

SOILS:

RED RHYOLITE VOLCANIC SOILS, BESPECKLED WITH OBSIDIAN SHARDS

CASES: 145 | BOTTLE DATE: 7.28.2022

TA G/L: 6.2 PH: 3.6 R/S G/L: 0.6

ALCOHOL: I4.5% MALO USED: YES



