

PASSIONE DIVINA



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2019 ZIN

750 ml



APPELLATION Paso Robles, CA

GRAPES: Zinfandel, Primitivo Clone Zinfandel, and Petite Sirah

VINEYARD AND TERRAIN:

The vineyard is located on a very steep south facing slope. The soil is a blend of Calcareous, clay and sand, which creates complexity and aging capacity. The vines are very close spaced, around 2240 vines per acre. Very clean vertical shoot position on extremely steep east slope allows for best exposure for optimum ripening without sunburn. Very low yield, at only 2 tons per acre.

VINIFICATION:

Hand picked at 26% Brix with good acidity at .7 TA. The grapes were cold soaked for 5 days and then fermented at 90 degrees to bring out all the flavors of the grape. The wine was pressed directly to 100% American Oak Barrels (60% new) for 12 months, then moved to a new 600 gallon French E'rmitage Foudre to finish aging for 6 more months.

BARREL AGING: The wine was aged 19 months in pink oak barrels.

BOTTLING:

The perfect Zinfandel with a splash of Petite Sirah which adds just a touch of meatiness to an otherwise fruit-driven wine. Full-bodied, with a kick of spice and pepper, soft tannins and refreshing acidity. It is rich with briary flavors of wild berries, mocha, and exotic spices. More importantly, it's absolutely delicious. Powerful aromas of black and blue fruits followed by a velvety texture. A weighty, distinctly rich wine but not especially fat, finishing with slight jam and a lingering note of vanilla.

ANALYSIS: Alcohol 15.1 % PH 3.65

CASES PRODUCED:

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