



# CALCAREOUS

— V I N E Y A R D —

## 2022 Calcareous Zinfandel



Zinfandel was always synonymous with Paso Robles. Its distinctive big fruit and easy charm is embedded in the local winemaking spirit. Our Calcareous Zinfandel has been a staple of our bottlings and a constant reminder that wine is meant, above all, to embody joy and pleasure.

### Tasting Notes

Presents a clean ruby red color and emits an earthy blend of raspberry, fresh mushroom and white pepper. Upfront jammy strawberry and blackberry overlay mild structural tannins and acid with spicier mid palate notes combining for a complex yet easily enjoyable Zinfandel. A perfect wine for Beef Bolognese over fresh pasta.

### Vineyard & Vintage

Our 2022 Zinfandel was made from fruit from the Fossil Creek Vineyard. Located about 1.5 miles south-east of our Estate, it is a perfect location for classic Paso Robles West Side Zinfandel. Owned and farmed by the Dusi family, Paso Robles' premier Zinfandel growers, it consists of clones from the Dante Dusi Vineyard, one of the oldest vineyards in the region. 2022 was a warm and extremely early ripening year, in fact the earliest on record for Calcareous. In thin skinned varietals like Zinfandel, this leads to bright, spicier tannins to balance out the jammier sun kissed fruit.

### Winemaking Notes

The fruit was handpicked and cluster sorted before destemming. The fruit was gravity fed, uncrushed, into 4-ton open top concrete fermenters. All the free run juice was immediately drained off to concentrate the ferment. Twice daily pump overs were performed for the first 8 days of fermentation, followed by a move to a punch-down protocol. After 13 days, the juice was pressed off the skins and settled in tank for 2 days. From here, the wine was racked to barrel and allowed to finish malolactic fermentation. Another racking was performed, a bit of our Estate Cabernet was blended in to add structure. The resulting wine was aged 16 months in 30% new American oak barrels and racked only one time upon completion of malo-lactic fermentation.

### Aging

16 Months in 228L barrels, 30% New American

### Technical Details

Varietals: 90% Zinfandel, 10% Cabernet Sauvignon

Harvest Date: September 14

Alcohol: 14.8%

pH Level: 3.41

Production: 550 Cases Produced