

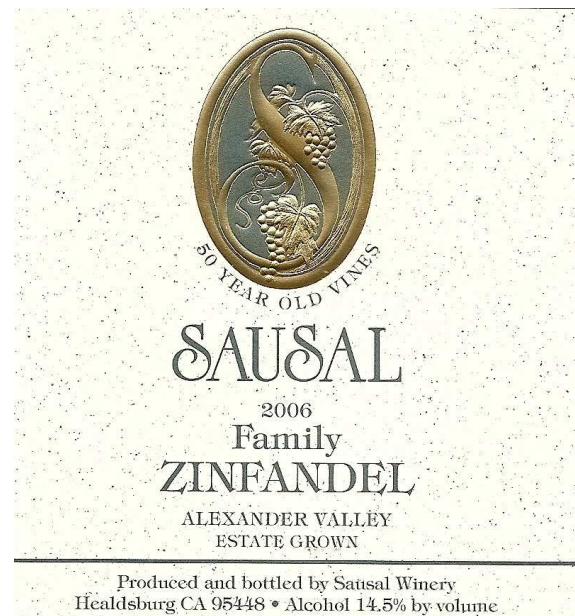


SAUSAL WINERY

2006 Family Zinfandel

Sausal Family Zinfandel is a classic Alexander Valley Zinfandel. The 2006 vintage is a medium bodied Zinfandel, bright with cherry and plum aromas, and a long mouth watering finish.

Sausal *Family Zinfandel* is produced from estate grown grape vines averaging 50 years old. Following fermentation, the wine was aged twenty-one months in a combination of American and French oak barrels, adding complexity.



This wine can be aged four to six years from its January 2009 release date. We recommend you pair this wine with a creamy cheese pasta alfredo or stroganoff. This wine will also lend itself beautifully to a heavy cheeses like a blue, or a mushroom covered fillet.

Technical Description

◆ Grape:	100% Estate Grown Zinfandel
◆ Age of Vines:	Averaging Over 50 Years Old
◆ Alcohol:	14.5%
◆ Total Acidity:	0.56
◆ pH:	3.8
◆ Residual Sugar:	0.0
◆ Malolactic Fermentation:	100%
◆ Aging:	21 Months: Blend of 50% American & 50% French Oak
◆ Release Date:	January 2009
◆ Aging Potential:	4-6 years from Release Date
◆ Cases Produced:	3,100