

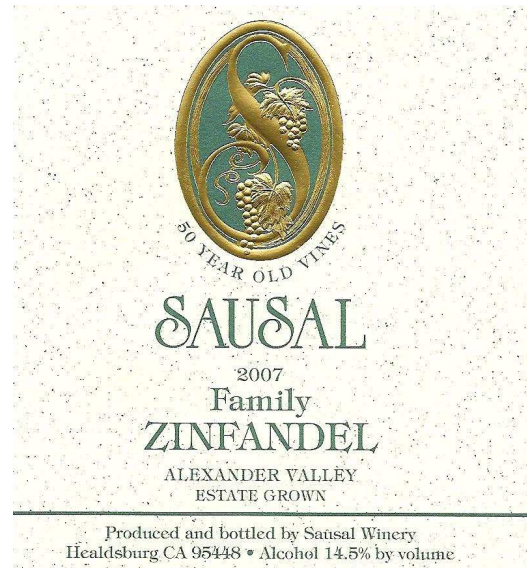


# SAUSAL WINERY

## 2007 Family Zinfandel

Sausal Family Zinfandel is a classic Alexander Valley Zinfandel. Aromas of bright, red fruit and cherry are predominant, but followed with a touch of caramel. Ruby in color, medium body, nice acid and soft tannins round out this delicious Zinfandel.

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 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:	0.64
◆ pH:	3.75
◆ Residual Sugar:	0.0
◆ Malolactic Fermentation:	100%
◆ Aging:	21 Months: Blend of 50% American & 50% French Oak
◆ Release Date:	Winter 2010
◆ Aging Potential:	4-6 years from Release Date
◆ Cases Produced:	3,000