

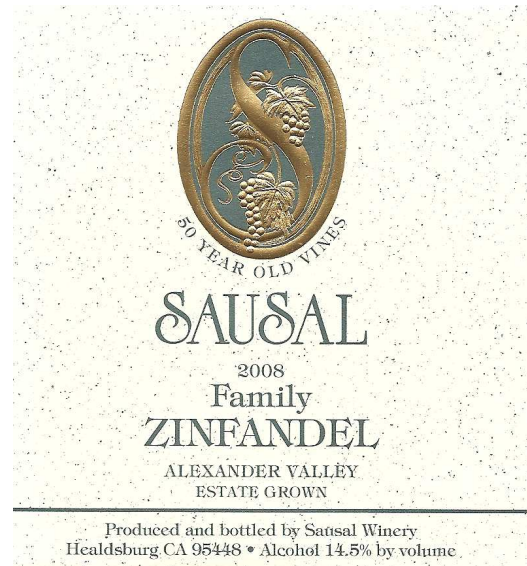


SAUSAL WINERY

2008 Family Zinfandel Alexander Valley

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:	0.66
◆ pH:	3.78
◆ Residual Sugar:	0.0
◆ Malolactic Fermentation:	100%
◆ Aging:	22 Months: Blend of 50% American & 50% French Oak
◆ Release Date:	Winter 2011
◆ Aging Potential:	4-6 years from Release Date
◆ Cases Produced:	3,000