

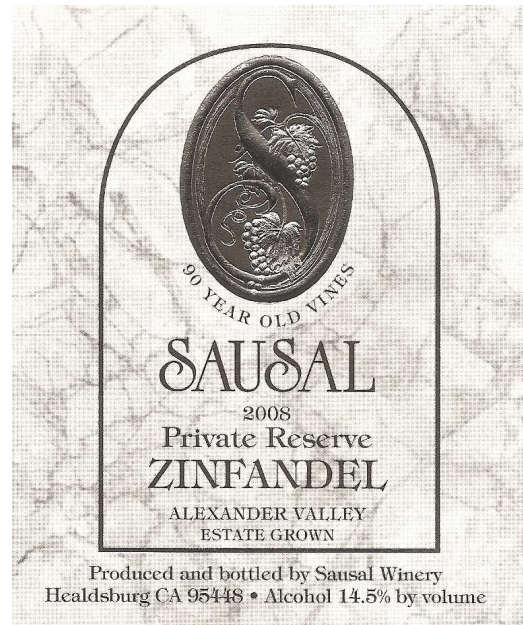


SAUSAL WINERY

2008 Private Reserve Zinfandel Alexander Valley

The 2008 Private Reserve Zinfandel is made entirely from estate grown grapes. These vines average 90 years old, and impart a rich Zinfandel character indicative of the soil in the eastern foothills of the Alexander Valley. These vines are dry farmed, creating concentrated and abundant fruit; the end result being a big bold Zinfandel.

Due to the well balanced structure of this wine, it will drink well now or continue to impress through the next decade. Enjoy with beef stew, or hearty grilled or roasted dark meats.



Technical Description

◆ Grape:	100% Estate Grown Zinfandel
◆ Age of Vines:	Averaging 90 Years Old, Dry-Farmed
◆ Alcohol:	14.5%
◆ Total Acidity:	0.61
◆ pH:	3.79
◆ Residual Sugar:	0.0
◆ Malolactic Fermentation:	100%
◆ Aging:	20 months French Oak
◆ Release Date:	Winter 2010
◆ Aging Potential:	6-9 years from Release Date
◆ Cases Produced:	2,000