



## 2011 ZINFANDEL

### *Winery Information*

Pietra Santa is a family-run estate in the beautiful Cienega Valley just 25 miles from California's Monterey Bay. The proximity to the coast provides cooling, maritime breezes and a long growing season resulting in vibrant and flavorful wines. The estate also benefits from granite and limestone soils and is named Pietra Santa or "Sacred Stone" in honor of the unique terroir. The site's winemaking history dates back to the 1850s when vines were first planted in the valley. Today, the winery is owned by Cort Blackburn. It is his goal to create the best possible wines and continue the tradition of quality winemaking in this special place.

### *Vineyards/Winemaking*

The Pietra Santa estate is bisected by one of California's most significant fault lines, the San Andreas. Over the years, the Earth's movements have filled the soils with granite and limestone, and a rock quarry can be found on one edge of the valley. This creates low yields and adds interesting characters and flavors to the wines. Our estate Zinfandel is produced from terraced vines as well as a treasured block planted in 1905. Truly old vines such as these are highly sought after because of the extracted flavors they impart, characteristics that are clearly evident in this wine. After fermentation, the wine undergoes extended maceration prior to aging in oak barrels.

### *Tasting Notes*

Our Zinfandel tastes of ripe cherries and plums with complements of toasty oak. The wine is well balanced with a persistent finish of black pepper and sage. Enjoy with roasted or grilled meats, hearty soups or even a decadent, chocolate dessert.

### *Technical Information*

*Appellation:* Cienega Valley

*Cases Produced:* 1040

*Blend:* 100% Zinfandel

*Barrel Aging:* 3 years

*Alcohol:* 14.5%

*Total Acidity:* 6.7 g/l

*pH:* 3.5

*SRP:* \$18.00

