

H. Mynors[®]



2015 ZINFANDEL

APPELLATION. California

COMPOSITION. 82% Zinfandel & 18% Petite Sirah

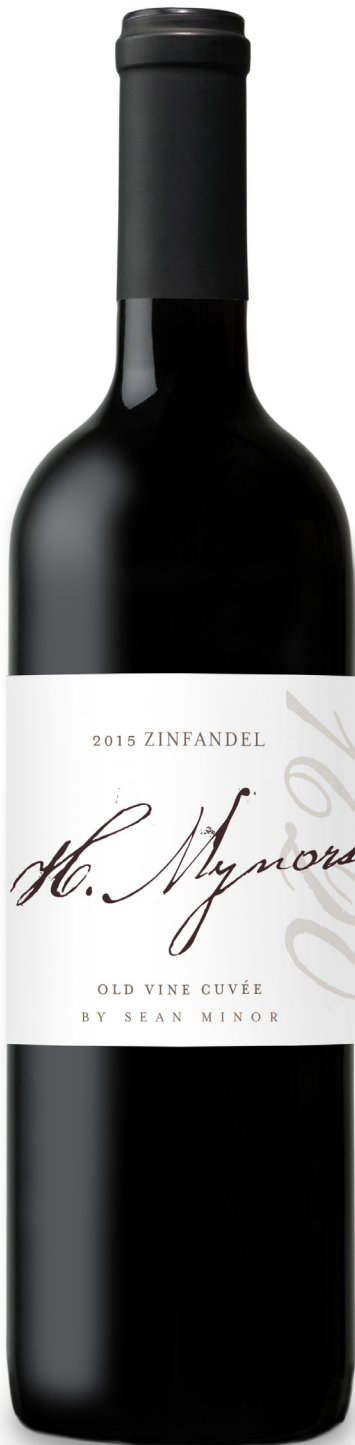
ALCOHOL. 15%

PH. 3.69

TA. .61 G/100ML

TASTING NOTES. Our H. Mynors Zinfandel is deep ruby in color and displays aromas of cranberries, violets, brown sugar and vanilla. On the palate, it is rich and spicy, offering flavors of cranberries, black pepper and bright red fruit that integrate with hints of oak spices which coat the palate. The round soft tannins and sweet oak balance lead to a long and lingering finish.

WINEMAKING NOTES. This unique Zinfandel blend is from sites in Sonoma Valley, Dry Creek Valley and Lodi. The grapes were harvested at optimal maturity, then de-stemmed and gently crushed into stainless steel fermenters, at warm temperatures, to fully extract color and flavor. The fermented wine then was racked to a French oak for aging of which 10% was new. During the aging process the wine lots were tasted throughout and blended together just before bottling.



always invited.

seanminorwines.com

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