



MAZZOCCO
S O N O M A

2006 ZINFANDEL
Sonoma County

Jammy fragrances of strawberry and raspberry with hints of spice greet the nose while the palate is loaded with blackberry, cherry cola, and a dusting of cayenne pepper. This Zinfandel's core is framed with ripe tannins, accented with roasted almonds and vanilla.

TECHNICAL DATA

HARVEST	October 2006
FERMENTATION	The grapes were hand-harvested and fermented in stainless steel tanks. The resulting wine was aged for 17 months in French and American oak barrels.
COMPOSITION	92% Zinfandel & 8% Petite Sirah
ANALYSES	pH 3.69 Acidity .61 grams/100 ml Alcohol 15.2% Sugar .19%
PRODUCTION	900 cases
CELLARING	Recommended cellaring time 0 to 5 years Optimal storage temperature 55-60 F (13-16C)