

BALLARD LANE

2020 CENTRAL COAST

Zinfandel



ALCOHOL		15.0%
pH		3.62
TA		7.16 g/L
WINEMAKER		John Crandall

GRAPES

100% Zinfandel

HARVEST

Night picked at 25.9°Brix during the first two weeks of October.

FERMENTATION

Prise de Mousse and Uvaferm 43 yeast
Fermented on the skins for 7 days
Pumpovers twice per day for cap management

AGING

Aged 6 months on 25% new American Oak

AROMATICS

As the wine starts flowing into the glass, delightful aromas of fresh cherries and raspberries start seducing the senses. The oak gives praline scents with a bit of cinnamon and clove spice.

PALATE

Fruity aromas carry through into the palate, with the cherry and raspberry being predominant. Youthful and firm tannins, a medium-full body, and a long finish provide an exquisite mouthfeel.

FOOD PAIRING

Pulled Pork Tacos, Hamburgers, Chili, Chinese Food, or Meatball & Provolone Sub.