

2016 Temptation Zinfandel

Temptation Zinfandel tantalizes with captivating aromas and seduces with alluring flavors. At harvest Kevin Hall selects the grapes that showcase bright berries and spice from our three favorite zinfandel regions for this easy drinking, casual wine.

Overall, 2016 was a more normal growing season than the last few years. While the drought was still persistent, we received much needed rain over the winter and early spring. The good weather continued through the summer with no damaging heat spikes. Yields were slightly reduced, but the quality and flavor of the grapes were stellar. After harvest the different lots were de-stemmed, fermented separately, then aged in American oak barrels for 14 months.

The Alexander Valley (30%) Zinfandel has elegant red fruit flavors of raspberry and strawberry, the Suisun Valley (44%) Zinfandel adds ripe, jammy flavors, while a touch of Dry Creek Valley (26%) Zinfandel brings a little structure and black fruit to the blend.

This purple hued wine has earthy aromas of plum, strawberry jam, fruit leather, black cherry and apricot. There are ripe flavors of red cherry, black pepper, blackberry, wild strawberry and cocoa powder. This mouth-filling, medium bodied wine is a crowd pleaser with a structured, juicy fruit finish.

Food Pairing: This appealing wine works with a wide variety of fun foods - grilled meats, BBQ and Italian dishes top our list. Start the evening with classic charcuterie or end it with a bittersweet chocolate cake - either way Temptation will keep you smiling.

Accolades: **2016: 87 points** - Beverage Testing Institute
2015: 94 points & Platinum Medal - Critics Challenge
2015: Gold Medal - California Zinfandel Championship
2014: 90 points - Wine Enthusiast



Profile: • **Fruit forward, crowd pleaser** • **Great value**

Label Artwork:

What better image to illustrate temptation than Adam and Eve and the first sin? Our inspiration for the label was the c. 1511 mosaic by Raphael that decorates the reception area of the Papal Apartments in the Vatican. It is known as "Stanza della Segnatura"- Room of the Signatura. With a gold leaf background the mosaic is one of the most stunning images created by Raphael and is seen by millions in the Vatican Museum in Rome. Healdsburg artist Chris Blum made a few changes to the original image including the strategic addition of grape leaves and grapes to carry through our wine connection.

Technical Data:

Grapes: 100% Zinfandel
Harvest Dates: September 3 - 26, 2016
Barrel Aging: 15 months American oak
Closure: Stelvin
Appellation: California
First Vintage: 2004 **UPC:** 0 85798 07862 2
Alcohol: 14.0% **pH:** 3.61 **TA:** 6.4 g/L
UPC: 0-85798 07862-2 **SRP:** \$15

