



DISCOVERY SERIES

ZINFANDEL

BC. OKANAGAN VALLEY

2009

VITICULTURE/VINIFICATION

Crushed grapes were fermented with a specially selected strain of yeast for 21 days. After fermentation, the finished wine completed a full malolactic fermentation in barrels before being aged in French and American oak for 12 months.

HARVEST

The 2009 Discovery Series Zinfandel was made from the best grapes, harvested from the premium vineyards in the Okanagan Valley. The grapes were especially premium as 2009 was great vintage year for Zinfandel. Warm weather made for long growing days which really helped the fruit develop beautifully. These grapes were harvested on Oct 1 at 26.5 Brix.

TASTING NOTES

Our 2009 Zinfandel is deep purple in colour, and intense in aroma and flavour. Ripe red berry notes such as raspberry and savoury aromas of spicy oak on the nose are complemented by similar rich red fruit flavours on the palate, layered with toasty oak and soft tannins on the finish.

FOOD PAIRINGS

This Zinfandel is brilliant all on its own or can be a wonderful complement to many foods such as grilled and roasted meats; beef, pork and lamb.



PRODUCT INFORMATION

Size	750 mL
Availability	Select Liquor Distribution Board Locations and the Okanagan Estate Winery
Winemaker	Sandor Mayer
Product #	983528

TECHNICAL ANALYSIS

Alcohol/Vol	15%
pH Level	3.78
Total Acidity	6.3 g/l
Residual Sugar	3.5 g/l