

# kunin

w i n e s

**\*\*\* FACT SHEET \*\*\***

**2005 Paso Robles ‘westside’ zinfandel**

**VARIETAL(S):** 100% zinfandel

**APPELLATION:** 100% Paso Robles

**VINEYARD(S):** Je T’aime, Cushman

**BRIX AT HARVEST:** ~24.8

**PH:** 3.39

**TA:** 7.03 g/L

**ALCOHOL:** 16.3%

**COOPERAGE:** 25% new oak, French & American, barrel aged for 10 months

**FERMENTATION:** 100% destemmed, with as many whole berries as possible, into 1-ton open top fermentors, punched down by hand 2-3 times per day. Pressed at dryness, settled, then racked to barrel. The yeast used was a commercial strain isolated from the Brunello region of Italy (BM-45).

**PRODUCTION:** 800 cases

**RECOMMENDED RETAIL:** \$20.00

**WINEMAKER’S COMMENTS:** A fruit-forward zinfandel, made from a blend of several Paso vineyards, all on the west side of the appellation (this implies a cooler climate, with more red fruits and slightly higher acidity).

**TASTING NOTES:** Sweet, dark red fruit and spice in the nose, with the same, jammy fruits and plenty of spice on the palate. Full-bodied but not heavy, the wine has moderate tannin structure. Good acidity and intensity of fruit lead to a medium-long finish. Not port-like or overdone, but a “big” zinfandel that carries its weight and finishes cleanly.