

2011 MAI SOLI ZINFANDEL

DRY CREEK VALLEY
CALIFORNIA



THE WINE:

A classic Dry Creek Zinfandel produced by one of the regions true Pioneers. The wine is about 90% Zinfandel from older vines (up to 95 years old), along the western slopes of Dry Creek. Small amounts of Petite Sirah and Alicante Bouschet are blended in during the co-fermentation. This is the traditional “field-blend” style which was a common practice by the old Italian winemakers – all grapes fermented and barrel aged together. Produced in only 119 cases, the grapes were hand-picked from old “head-trained” Zinfandel vines and barrel aged in American oak for 28–30 months.

THE ESTATE:

Made by Joe Ramazzotti this wine brings together the “old world” traditions of Italian winemakers and the classic new world style of Zinfandel. Joe and his wife Norma run Ramazzotti Winery in Geyserville, CA which was established in 2002. Joe has been growing Zinfandel grapes for over 50 years in Dry Creek after immigrating to the US from Italy at 7 years old. Joe has earned the reputation as one of the world’s best farmers of the Zinfandel grape and with access to over 400 acres of Zinfandel vines throughout Sonoma he has selected his favorite parcels for the production of his own wines.

~Tasting Notes~

Color: Deep garnet with some flashes of ruby.

Aromas: Dark, ripe blackberry, plum and vanilla-toasted oak.

Flavors: Spicy, rich and velvet-like on the palate. Notes of chocolate, white pepper and bourbon barrel complement the dark decadent fruit.

Food Pairing: BBQ beef ribs in a sweet, tangy sauce.

~Drink now through 2021~

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