

2013 WILD ROVER ZINFANDEL

PASO ROBLES, CALIFORNIA



THE WINE:

100% Zinfandel made by winemaker Leon Tackitt. Fruit was sourced from a single vineyard called the Swiss Colina Vineyard in Paso Robles, a 15 acre Zinfandel plot on the east side of Paso Robles. The vines were planted in 1984 and are “head-trained”, to decrease yields and increase the quality of the fruit. This old method of growing grapes without wires or pergola’s creates vines that resemble goblets or bushes. Red Zinfandel vines in warmer climates thrive when grown in this method. The wine was barrel fermented and aged in American and French oak for 22 months. Leon Tackitt is the owner and winemaker for Tackitt Family Vineyards, this is his first project with Quigley Fine Wines. He specializes in producing Zinfandel and Petite Sirah from small plots in Paso Robles. For this 2013 vintage of Wild Rover Zinfandel he produced just 100 cases.

TASTING NOTES:

Color: Dark ruby

Aromas: Black cherry, milk chocolate, dusty cinnamon. Back round notes of vanilla oak and ripe berries.

Flavor & Texture: Intense, sweet fruit and chocolate mingle with hints of white pepper and toasted oak. Round, soft and plush textured the wine has richness and weight without high tannins or acidity.

Food Pairing: Gourmet grilled burgers with caramelized onions, smoked Gouda and a tangy - sweet barbecue sauce.

-DRINK NOW THROUGH 2021-