

2016 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 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. 105 cases made.

THE ESTATE:

Wild Rover wines are a result of the collaboration between Leon Tackitt and Quigley Fine Wines. Leon Tackitt is the owner and winemaker for Tackitt Family Vineyards in Paso Robles. He specializes in producing Zinfandel, Cabernet and Petite Sirah from small plots in Paso Robles. We have been partnering with Leon Tackitt on Zinfandel, Petite Sirah and Cabernet Sauvignon all from Paso Robles since the 2013 vintage.

TASTING NOTES:

Color: deep purple with magenta hues

Aromas: ripe red and black berries with subtle cocoa and wild dill

Flavor & Texture: intense cherry and black plum lead to pipe tobacco and vanilla

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

-DRINK NOW THROUGH 2026-