

Metropolitan

WINES & SPIRITS

Cantiga Wineworks Zinfandel Sierra Foothills 2001



Product Information:

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| Appellation: | Sierra Foothills, California, USA |
| Vineyard: | Tim & Edie's Vineyard, Shenandoah Valley, Armador County |
| Harvest Date: | 09/08/2001 |
| Harvest Brix: | 26.5 |
| pH: | 3.45 |
| R.S.: | 0.04% |
| Bottling Date: | 07/24/2003 |
| Release Date: | November 2005 |
| Cases Produced: | 265 |
| Alcohol: | 16.2% |
| Closure: | Cork |

Winemaker Notes:

Non-malolactic, and crafted with minimal intervention. Cool fermented for 11 days, and matured in new and seasoned (2-4 year old) French and Hungarian oak for 21 months.

Food Pairing:

Roasted, grilled, or smoked pork, chicken, and venison; sun-dried tomatos; Kalamata and green olives; savoury plum or berry sauces and glazes

Supplier Information:

Based in Fair Play in the Sierra Foothills, Cantiga is rooted in a longstanding family winemaking tradition that looks to recapture the art of making wine that is both food-friendly and benefits from long periods of cellaring. To achieve its stylistic goals, the winemakers source their fruit very carefully and use 'minimal intervention' methods seldom seen in wines of today, including the purposeful prevention of malolactic fermentation. Cantiga believes in keeping a gentle touch as winemakers to let the grapes – and the uniqueness of the particular vintage – speak for themselves. The result is an essentially European aesthetic – crisp acidity, fruit, and balance – with the added benefits of California ripeness and depth.

For additional information please visit www.cantigawine.com