

Overview

Our Zinfandel (Cordovan) jumps out of the glass with delectable fragrant aromas of black cherry, raspberry, and just a touch of spice. On the palate this juicy wine explodes with flavors of red tree fruit and berries. An interesting and complex wine, Cordovan finishes strong yet smooth enough to enjoy by itself or as a perfect companion to your favorite meal.

Color/Aroma/Palate

Cordovan (Zinfandel) is a deep Garnet-red colored wine. There is a lot going on aromatically with this wine: evocative fruit aromas of dark cherry and raspberry, spicy qualities of clove and vanilla, and rich molasses. The flavor profile of Cordovan mirrors the aromatics: delicious and lingering red tree fruit and berries, moderate tannins, and a wonderfully fruity and pleasantly dry finish.

Wine Production Info

Cultivars: 100% Zinfandel

Harvest Year: 2008/2009

Bottling Year: 2010

Vineyard: Lake County, California (fresh grapes shipped to Fireside)

Alcohol: 14.0 %

Brix: 25.5

Residual Sugar: None

Oak: Medium toast French Oak for 1 year

Malolactic Fermentation: Yes

Cold Stabilization: None.

Note: Macerated/Fermented on skins for 3 weeks

Pairing and Service

Optimal Serving Temperature: 65 degrees

Cheese: Muenster

Meals: Barbeque pork, ribs, beef; Poultry; tomato-based pasta dishes (e.g., lasagna, spaghetti), beef stews, and pizza.

Awards: Bronze (2011) Finger Lakes International Wine Competition; Bronze (2009) Mid-American Wine Competition; Silver (2008) Mid-American Wine Competition.

