

2008

KarmaZin™

Bastoni Vineyard, Sonoma County

The name KarmaZin™ was bestowed in gratitude for the many gifts of good Karma received in life, whatever the source. When positive energy is put forth in hard work mixed with integrity, the giver is rewarded with success, the fulfillment of a dream.

Winemaker's Tasting Notes: Very complexly layered spice and black fruits, lively! Dark chocolate,

Creamy oak, a bit of vanilla, brown spices-nutmeg/cinnamon. Rich in mouth, good structure for aging, a bit chewy in its youth.

Harvest Date: October 13, 2008 Average Brix at Harvest: 26.6°Brix (soaked)

Average TA/pH at Harvest: 0.45 gm/100ml pH 3.79

Fermentation Characteristics: Déléstaged twice before 12°Brix

Total of 14 days on skins, including 5 days cold soak pre-fermentation

Cellar Storage/Aging: 24 months in oak barrels--

mix of French and American, 35% new, 65% 2-year-old.

Alcohol: 15.5%

Total Acidity: 0.74 gm/100ml

pH: 3.50 pH

Varietal: 94% Zinfandel blended with

3% Alicante Bouschet, 3% Petite Sirah

Appellation: 100% Bastoni Vineyard, Riebli Rd,

Sonoma County

Case production: 352 cases

Bottling Date: January 17, 2012 Release Date: March 15, 2012

