

2018 POUND FOR POUND ZINFANDEL



VINIFICATION

5 day cold soak followed by a 10 day fermentation.
Zinfandel 100% destemmed. Pressed into 3rd fill and neutral French and American oak barrels. Aged 16 months.

TASTING NOTES

Aromatics: Fresh baked mixed berry cobbler, Australian red licorice, macerated plums, pomegranate reduction.

On the palate: Juicy, fresh, supple, cranberry-blood-orange relish, grilled sage, chicory spiked café au lait.

Enjoy with: Savory, warm-spiced dry rubbed braised pork belly.

APPELLATION

Paso Robles

RATINGS

91, Wine Enthusiast

91, Jeb Dunnuck

90, Vinous

IN THE PRESS

“McPrice Myers continues to fashion character filled, high quality, yet value priced wines.”

Robert Parker

“Ridiculously good drinking for not much money.”

Jeb Dunnuck

“Beautiful yet elegant wines.”

Josh Raynolds, Vinous

“Stunning wines that more than live up to the hype.”

Ian Cauble, Somm Select

ALCOHOL CONTENT: 15.6% CASES PRODUCED: 588 RETAIL PRICE: \$20



TASTING NOTES BY MCPRIE MYERS, WINEMAKER AND OWNER

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