



FAMILY FARMED

ARTEZIN

SUSTAINABLY GROWN

Z I N F A N D E L

MENDOCINO COUNTY



2013 Artezin Zinfandel is instantly recognizable as a classic, fruit-forward, Zinny Zin. This signature style offers a full-bodied wine with round tannins and moderate alcohol.

Artezin Mendocino County Zinfandel represents a blend of the best sustainably farmed grapes from family-owned vineyards in the ridgelines and benchlands of the Ukiah Valley.

Winemaker Notes

"A dark garnet, almost brooding Vermillion red color is striking in the glass, much richer and deeper than previous vintages. Aromas of red fruits dominate, showing pomegranate, cherry and boysenberry, accented by white pepper and cedary oak spice. Flavors bring a smile, truly 'Zinny' led by raspberry and loganberry nicely presented with allspice and classic Zinfandel spice character. This wine is almost plush, round and coating, with fine grain tannins and a decidedly long finish, suggesting the potential for aging with further complexities and nuances yet to be revealed. Still, this will bring a smile of immediate satisfaction, particularly when paired with robust grilled meats, rich pastas such as Rigatoni Bolognese, hearty stews and artisan cheeses."

-Randle Johnson, Winemaker

Appellation: Mendocino County

TA: 0.57 gms/100ml

Blend: 85% Zinfandel, 10% Petite Sirah
5% Carignan

Cooperage: Aged in French
and American
Oak for 15 months

Ph: 3.82

Alcohol: 14.9%

Mendocino County Vineyards

Mendocino's Mediterranean climate produces warmer days providing optimal ripening conditions. Cool evenings extend the growing season, helping Artezin Zinfandel retain balanced acidity and good structure.

