

2009 ZINFANDEL

OUR PHILOSOPHY

AT FETZER, WE ARE NOT ONLY COMMITTED TO MAKING GREAT WINES, BUT WE DO SO IN A SUSTAINABLE AND RESPONSIBLE WAY. AS A LEADER IN SUSTAINABLE WINEMAKING SINCE 1986, WE INTEGRATE SUSTAINABLE PRACTICES THROUGHOUT OUR ENTIRE WINEMAKING OPERATIONS INCLUDING THE ENERGY WE USE, THE MATERIALS WE BUY AND THE INVESTMENT WE MAKE IN OUR FACILITIES, EMPLOYEES AND OUR COMMUNITIES. WE DO THIS NOT ONLY BECAUSE WE KNOW IT MAKES BETTER WINES, BUT BECAUSE WE BELIEVE IT'S THE RIGHT WAY TO DO BUSINESS.

NOTES ON THE WINE

This elegant and easy to drink Zinfandel is well balanced with a moderate toastiness, bright red fruit and soft, supple tannins. It is deep garnet in color with aromas of bright cherry, raspberry, clove, roasted nuts and black pepper. In the mouth is a ripe, medium-bodied wine with dark berry flavors of red raspberry, strawberry, cranberry and a warm, woody spice.

WINE FACTS

TOTAL ACIDITY: 0.55 GRAMS/100ML

pH: 3.69

RESIDUAL SUGAR: 0.11 GRAMS/100ML

ALCOHOL: 13.5% ABV

VARIETAL CONTENT

87% ZINFANDEL, 10% PETITE SIRAH, 3% SYRAH


DENNIS MARTIN
Winemaker

We Make Our Wine Responsibly. Please Drink Responsibly.

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VISIT FETZER ON THE WEB AT FETZER.COM TO LEARN MORE ABOUT OUR EARTH FRIENDLY WINERY

For its winery operations, Fetzer utilizes 100% green energy including solar, wind and geothermal energy. It has one of the wine industry's largest solar arrays. While reducing the impact on the environment, we still deliver quality wine.

