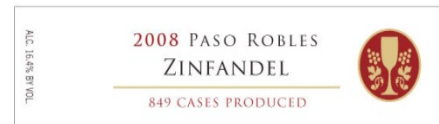




J & J CELLARS

## 2008 Zinfandel

VARIETIES:	100% Zinfandel
APPELLATION:	Paso Robles
VINEYARD:	San Miguel Estate
ALCOHOL:	16.4%
ACIDITY:	7.8 g/L
pH:	3.96
CASES PRODUCED:	849



### GROWING CONDITIONS

The 2008 vintage in the Paso Robles region began with an average winter, which provided for a normal spring bud break around mid-March. An unexpected late spring frost interrupted the normal progression of the growing season and greatly reduced crops. The remainder of the season progressed normally with warm days and cool nights. September and October brought slightly cooler than average temperatures slowing harvest. The reduced crop load and long hang time in the vineyard prior to harvest allowed the grapes to develop excellent concentrated, mature flavors which translated directly to the wines.

### WINEMAKING

Our grapes were harvested in the cool early morning hours and brought to the winery where they were de-stemmed and crushed into a stainless steel fermenter. After 24 hours the must was inoculated and pumped over 2-3 times daily through the duration of primary fermentation. The grapes were pressed and upon completion of malolactic fermentation the wine was barrel aged in mostly American Oak to show the grape's heritage.

### TASTING NOTES

Our Estate Zinfandel has flavors of sweet plum and vanilla with aromas of mild tobacco and vanilla.

### CELLARING

Enjoy this rich wine now or cellar for the next 2-3 years.

### FOOD SELECTION

This Zinfandel drinks well on its own, but would also complement a variety of food – carnitas, pizza, BBQ or roasted pork.