



FAMILY FARMED

ARTEZIN

SUSTAINABLY GROWN

Z I N F A N D E L

MENDOCINO COUNTY



2014 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

"The very first thing you notice about this vintage is the deep, dark vermilion red cast of the wine, tinged with indigo blue hues. The aroma is classic, dominated by cherry, pomegranate and boysenberry. As expected, there's a fine layer of white and black pepper. Flavors are abundant and very 'zinny' led by raspberry surrounded in a spicy sea of cloves, cinnamon and allspice. As you taste the wine you'll experience a plush, full, well-rounded mouthfeel that is coated with fine grained tannins and a lingering, memorable finish. I make this wine for immediate enjoyment, but the acid backbone and well balanced structure will allow for aging for at least another four years, perhaps longer. This is the wine for grilled meats, richly sauced pastas and bold artisan cheeses such as Comté, Gruyère, or aged Cheddars."

-Randle Johnson, Winemaker

Appellation: Mendocino County

TA: 0.57 gms/100ml

Blend: 77% Zinfandel, 19% Petite Sirah
4% Malbec

Cooperage: Aged in 100%
French oak
barrels

Ph: 3.71

Alcohol: 14.5%

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.

