

SANTA BARBARA WINERY

2008 ZCS

Our first ZCS was created in 1998 when Winemaker Bruce McGuire called the staff together to taste red wine blends centered around a Zinfandel from vines that were more than 40 years old. Everyone's favorite was a blend of that Zinfandel with a Carignane and a Sangiovese. Bruce fine-tuned the percentages and released 800 cases of this new wine in 1999 for sale in Santa Barbara. Soon, we were receiving calls from all over the country looking for this obscure blend; a happy occurrence that has led to this tenth vintage of ZCS.



In this synergistic blend, the Zinfandel from 50 year old vines lends the jammy fruit quality to the wine, the Carignane adds density and finish, and the Sangiovese shows off the cherry aromatics and flavors. Bruce purchased all of the fruit for this vintage from Wild Rose Vineyard in Lodi, which farms to his standards. A small crop led to intense concentration and full flavors in the finished wine. Oak aging takes place in neutral puncheons so as not to disturb the full fruit quality of ZCS. This is a very versatile, food friendly wine made to match a wide range of occasions and meals.

HARVEST

Dates: September 17, 2008
October 13, 21, 2008

Vineyards: 100% Wild Rose Vineyard
Lodi

Composition: Zinfandel (60%)
Carignane (24%)
Sangiovese (16%)

Sugar: 23.2⁰-25.1⁰ Brix

Production: 4137 cases
Sugg. Retail Price: \$13.00

WINE

Barrels: Aged for 8 months
neutral puncheons

Total Acid: .68
pH: 3.59
Alcohol: 13.8%
Date Bottled: May 20-22, 2009

