



VINTAGE: 2014
ALCOHOL: 11.7%
TA: 0.66 g/100ml
pH: 3.17
RS: 2.50 g/100ml



MONTEVINA

EST. 1970

Summit Ridge

WHITE ZINFANDEL

AMADOR COUNTY

VINEYARD INFORMATION

You can't judge a wine by its grape color. Montevina's vineyards may be full of red grapes but not if you look through rose colored glasses. Bob Trinchero may have been wearing them when he turned the wine world on its head in 1973 and began making White Zinfandel from Amador County grapes. The Trinchero Family purchased Montevina in 1988 and has continued to produce many different Zinfandels. Zinfandel's berry fruit flavors and aromas look great in pink. You might ask, how can two very different styles be cut from the same cloth? It's all in the timing.

WINEMAKING

Zinfandel grapes facing a rosy future, get different parenting in the cellar. The White Zinfandel fruit is the first to come into the winery and is fermented in stainless steel tanks before the red wine grapes are ready to pick. The less mature fruit is lighter in color, higher in acidity, and lower in sugar...perfect for pink. Upon arrival at the winery, the grapes were gently roller-crushed and pressed to minimize color and tannin extraction. The juice was fermented at a cool 58 degrees for two weeks to retain fermentation aromas. Fermented to dryness, the wine was amended with a sweet vinmute (a small amount of unfermented grape juice) to balance its low pH and brisk acidity with a small degree of residual sugar. The wine is kept cold in stainless steel tanks and filtered just before bottling to preserve freshness.

TASTING NOTES

With pretty aromas of wild berries and honeydew melon this sophisticated blush Montevina White Zinfandel offers delicately sweet flavors of ripe strawberries, juicy peaches and watermelon, balanced by bright, refreshing acidity.

www.montevina.com