

the
FEDERALIST

2011 Zinfandel



Our Dry Creek Federalist Zinfandel is hand-crafted to bring out the true individuality of the Zinfandel grape. The Dry Creek Valley has unique characteristics that make it especially well-suited for cultivation of this hearty, decidedly American grape. The valley receives pronounced afternoon heat, but our vines are also cooled by the night air that creeps up the Russian River Valley from the waters of the Pacific Ocean, producing evening and early morning fog. Our vineyard enjoys the luxury of extended “hang time,” which produces more mature fruit, and results in rich, full-bodied flavor characteristics. The Federalist Zinfandel has robust fruit with bright berry fruit character, and its lively acidity allows it to partner well with a wide variety of foods.

Appellation: Dry Creek Valley

Varietals: Zinfandel, Carignane

Color: Dark purple

Aroma: Aromas of red fruits (plum, cherry) and cinnamon spice

Taste: Mouthfilling with a good entrance and midpalate. Good density, supple tannins, bright acidity and a long, smooth finish

Fermentation: Different blocks were fermented separately to preserve ideal characteristics of each. Each block spends an average of 12 days on the skins.

Aging: The separate blocks were blended post malolactic fermentation and aged for 16 months in 20% new oak barrels.

Features

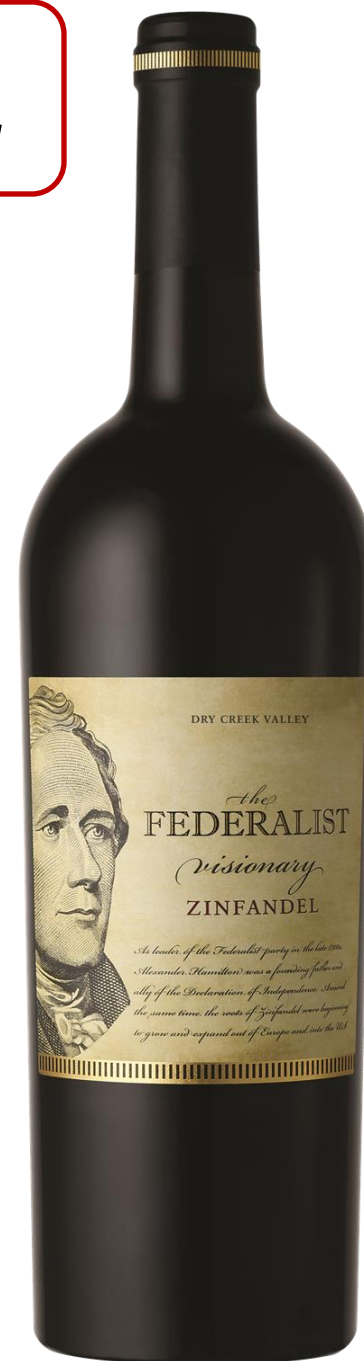
- Pays homage to our Founding Fathers and the heritage of zinfandel in the U.S.
- Hand-crafted in Dry Creek Valley to bring out the individuality of the zinfandel grape.

Benefits

- Iconic, eye-catching packaging that is a natural choice to feature for U.S. holidays
- Extended hang time in the vineyard leading to mature, rich, full-bodied flavor.
- Consumers can support VFW donation with every bottle sold.

Competitive Set

- Seghesio
- Ridge Lytton



UPC: 086891-07937-0
SCC: 10 086891-07937-7
Case: 12pk