

# Kalpela

## 2017 Zinfandel, MENDOCINO COUNTY

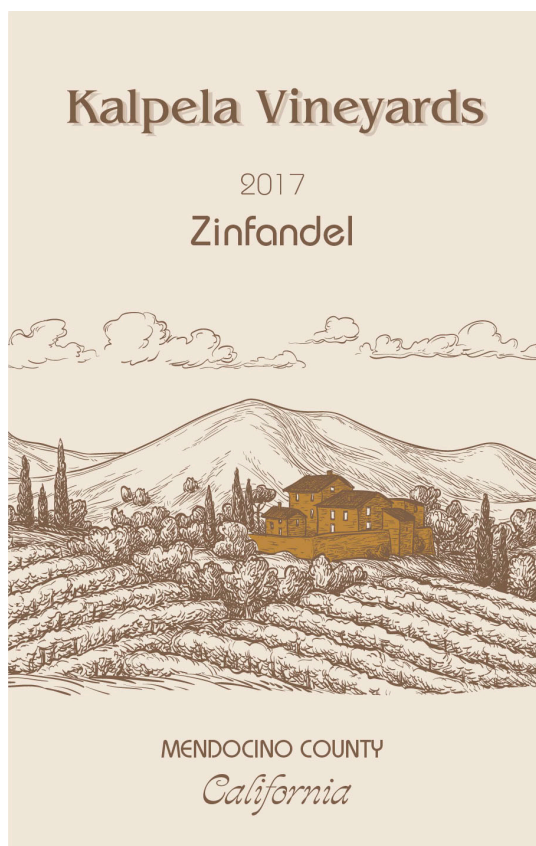
Kalpela Wines of Mendocino County are the namesake of the native American Pomo chief who our little local village Calpella was named. These wines are produced from many old-vine vineyards located in the hills and benchlands which overlook the headwaters of the beautiful Russian River. These extremely well-priced wines are not simple ordinary négociant wines which you find in this price category, but are fruit driven, complex and well-balanced wines produced and bottled at our winery in Redwood Valley. The wines are lovingly aged and or fermented in our forest of American and French oak barrels, again unusual for wines of this price. Kalpela's retro Napa Valley/European label depicts tradition, quality and value.

### WINE NOTES

Our Zinfandel wine comes from 4 different old vine vineyards scattered throughout the benchlands and hillsides of Mendocino County. Old vine Zinfandel vineyards such as Laukenmann, Rawle's and Bartolomei and the old-vine Vincenzo Carignane grace this fine wine. Many of these vineyards are still farmed by 3<sup>rd</sup> and 4<sup>th</sup> generation Italian-Americans. This vintage displays a rich dark garnet color and deep aromas of black cherry, boysenberry, and anise with hints of toasty oak. Juicy flavors of fresh plums, black cherry cola and a subtle note of toasted wood combine to give this full-bodied Zinfandel a generous mouth-feel. Rich full tannins and balanced acidity lead into a long, lingering finish.

### FOOD RECOMMENDATIONS

Enjoy with BBQ pork ribs, slow cooked brisket, or spicy tomato pasta dishes. A bowl of Cioppino and this Zin in hand is what the good life is all about.



### FACT SHEET

**Varietal Composition:**

78% Zinfandel 22% Carignane

**Alcohol:**

15.0%

**Harvest:**

Hand-harvested September 22<sup>nd</sup> – October 22<sup>nd</sup>, 2017

**Total Acidity:**

.62 g/100ml

**Length/Type of Fermentation:**

Crushed into open top fermenters with 4 days of cold soak, pumped over and punched down twice a day for 16 days.

**PH:**

3.52

**Residual Sugar:**

.08% (dry)

**Length/Type of Aging:**

Barrel aged a total of 36 months in combination of French and American oak.

**For Additional Information:**

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