



FAMILY FARMED

ARTEZIN

SUSTAINABLY GROWN

ZINFANDEL MENDOCINO COUNTY

2020

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

“Ruby red in color, this wine is tinged with violet hues. There is a concentration of welcoming pomegranate and boysenberry aromas followed by mouthwatering blackberry pie. Flavors are led by juicy raspberry and red cherry cola, all of which are framed by a subtle pepper note. The fruit is complemented by baking spice, most notably clove and cinnamon, with soft, smooth tannins delivering a round, balanced finish.”

MENDOCINO COUNTY

Mendocino’s Mediterranean climate produces warmer days providing optimal ripening conditions. Cool evenings extend the growing season, helping Artezin Zinfandel retain balanced acidity, deep color and rich structure.

Appellation: Mendocino County

Blend: 86% Zinfandel, 12% Petite Sirah, 2% Carignan

Cooperage: 100% barrel aged, 1-2 year old French oak barrels

TA: 0.57 gms/100ml

pH: 3.76

Alcohol: 14.8%