

2021

KarmaZin™

Bastoni Vineyard, Fountaingrove District, Sonoma County

Our Karma Zin is made in the style of a "quasi-field blend," with the Alicante Bouschet and Petite Sirah grapes growing in separate blocks and co-fermenting with the Zinfandel to yield the most integrated and harmonious blend. This "deep valley" vineyard survived the fierce 2017 Tubbs Fire, for which we are very grateful!

Winemaker's Tasting Notes: Very complexly layered spice and black fruits, lively! Dark chocolate,

Creamy oak, a bit of vanilla cola, brown spices-nutmeg/cinnamon. Rich in mouth, good structure for aging, a bit chewy in its youth.

Harvest Date: October 1 (PS) and 6 (ZN+AB), 2021

Average Brix at Harvest: 27.3°Brix (soaked)

Average TA/pH at Harvest: 0.52 gm/100ml pH 3.84

Fermentation Characteristics: 4-day cold soak, part bin-fermented

& hand punched down twice daily, part tank-fermented and déléstaged three times

-- Total of 15 days on skins.

Cellar Storage/Aging: 16 months in oak barrels--

40% American, all new

30% Hungarian, new and 2nd fill 30% French, new and 2nd fill

Alcohol: 14.5%

Total Acidity: 0.68 gm/100ml pH: 3.60 pH

Varietal Composition: 80% Zinfandel,

10% Alicante Bouschet,

10% Petite Sirah

Appellation: Bastoni Vineyard, Riebli Rd,

Fountaingrove District, Sonoma County

Expected Case production: 246 cases
Bottling Date: May 30, 2023
Release Date: April 30, 2024

