



## 2011 Osezno

### Zinfandel

Paso Robles

Osezno is Spanish for 'Bear Cub'. This quintessential Central Coast Zinfandel is crafted to convey the spirit of the Oso Libre style. Aged for 20 months on seasoned Hungarian oak, Osezno presents aromas of strawberry preserves and Tellicherry pepper. The long finish offers exotic hints of allspice, cinnamon, and Grains of Paradise.

**Winemaking Notes:** From 100% vineyard estate grapes, we hand picked and vineyard sorted on a very cold morning in October. The grapes went straight to the destemmer and crusher. The must was then cold soaked for two days. Open top fermentation was managed with punch-down and pump-over processes twice daily. The must was kept cool for a long fermentation preserving fruit notes. The wine was aged for 20 months in 30% new Hungarian oak and 70% neutral French oak.

**Recommended Pairings:** Serve along with full-flavored, spicy dishes. Its robust flavor stands up nicely to beef in peppery sauces as well as pork and sausage. Basil, oregano and tomatoes compliment Zinfandel nicely. Also try with BBQ and poultry.

Awards:

Notes:



- Total Production: 315 cases
- Released: February 2013
- ALC: 14.4%
- pH: 3.24
- TA: 0.84 g/100ml
- RS: 0.37 g/100ml

**Price: \$38**