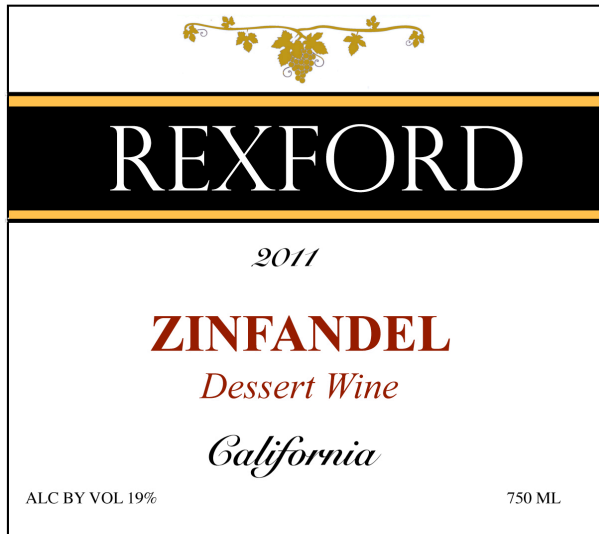


# REXFORD WINERY

## 2011 ZINFANDEL DESSERT WINE (PORT) California



**Harvest date:** September 7  
**Average Brix:** 26.2  
**Vinification:** traditional Port method  
**Alcohol:** 19% by volume  
**Residual Sugar:** 9%  
**Barrels:** 100% French oak, 0% new  
**Fining, filtering:** none  
**Bottling date:** August 26, 2013  
**Cases produced:** 128

### **Vineyard and wine notes:**

This is the first sweet wine ever produced at Rexford Winery. Legally this wine can't be called Port, but we made it in the traditional Port manner by adding grape brandy to sweet wine. The grapes were grown on old vines in Lodi. We aged the wine in French oak barrels for two years and bottled it without fining or filtration. Our Zinfandel Dessert Wine has a rich berry flavor with a balance of sweetness and acidity that we find very appealing in a wine of this style. It pairs well with blue cheese or dark chocolate.