

# BAREFOOT WINE

## NV WHITE ZINFANDEL CALIFORNIA

### Vineyards

Zinfandel grapes have a long standing tradition in California, dating back to the middle of the Nineteenth Century. The varietal thrives in warm climate zones and can be found in a number of California's wine growing regions, including the Central Valley situated at the foot of the Sierra Nevada Mountains. The sheltered environment created by the mountains favours a long growing season in the valley. Warm daytime temperatures often cool down at night, encouraging grapes to ripen slowly.

### Harvest

The warm spring and summer of 2012 promoted good bud break and plenty of growth on the vine. The grape canopies were managed to allow just the right amount of sunlight on the fruit. Grapes were harvested between August and September.

### Winemaking

The winemakers hand chose the yeast and used a cool fermentation process. The fermentation was stopped to allow the sugars from the grape to remain in the wine. This provided the freshness and fruit characters to develop in the wine glass. The grape skins are allowed to stay with the wine just long enough to create an ideal deep, blush color. Cool storage in the tank preserved the fresh fruit forward aromas and tastes. Using fresh cool fruit, cool fermentation conditions, and just the right amount of care and handling resulted in delicious wine.

### Taste Profile

Barefoot Cellars White Zinfandel has various great fruity flavours such as pineapple, strawberry, watermelon, and raspberry. It is wonderful served chilled with appetizers, summer fruits, chicken seafood and cheeses.

### Finished Wine

Varietal Content: 77% Zinfandel; 10% French Colombard;  
13% other white wines

pH 3.30  
RS 3.96g/100ml  
TA 0.60g/100ml  
ALC 8.64 %

