

WINEMAKING

Todd Ziemann

APPELLATION

California

GRAPE VARIETY

80% Shiraz,
10% Petite Sirah
Balance Tempranillo
Malbec
Touriga Nacional
Petit Verdot

PRODUCTION SPECIFICATIONS

Alcohol by Volume
13.5%

Total Acidity
6.3 g/L

PH
3.6

Residual Sugar
3.0 g/L



ROBERT MONDAVI *Twin Oaks*

California
Shiraz

VINTAGE 2006

growing details

The 2006 vintage in Lodi was notable for the especially ripe, concentrated flavors the grapes developed. The Jekyll-and-Hyde growing season gave us unseasonably late, heavy spring rains and a scary, record-breaking heat wave in July, before cooling into a mild mannered ripening and harvest period. This perfect weather from August until October saved the vintage and yielded outstanding grape quality.

maturation

A combination of stainless steel tank and barrel was used in the maturation of this 2006 Shiraz. This touch of oak aging adds complexity yet preserves focus on vibrant fruit expressions.

tasting notes

Bold, ripe and spicy, the 2006 Shiraz bursts with juicy berry character. Layers of blueberry, blackberry and huckleberry, accented with violet and spice, fill the expansive aromas and plush flavors. Shiraz and Petite Sirah- the two grapes that make up the majority of the blend give the wine its unabashed personality.

food pairings

You need not be timid with our Shiraz, pair it with smoky barbecued meats and poultry, spicy grilled sausages and roasted meats and stews. The round, full flavors also match deliciously with pasta tossed with any an earthy porcini mushroom sauce.