

WINEMAKING

Todd Ziemann

APPELLATION

California

GRAPE VARIETY

77% Zinfandel
9% Petite Sirah
4% each Syrah and Cabernet
Sauvignon
2% each Malbec, Merlot and
Touriga Nacional

PRODUCTION SPECIFICATIONS

Alcohol by Volume
13.7%

Total Acidity
5.9 g/L

PH
3.65

Residual Sugar
2.5 g/L



ROBERT MONDAVI *Twin Oaks*

California
Zinfandel

VINTAGE 2006

growing details

The 2006 vintage growing season was a mild mannered ripening and harvest period. The crop was lighter than last year, with small berries that provided a high skin-to-juice ration, giving the wine excellent colour, tannin levels and concentration of flavour. A combination of Central Coast and Lodi grown grapes were used in this 2006 Zinfandel.

maturation

Maturation took place in a combination of stainless steel tank and in a combination of American and French oak.

tasting notes

The 2006 Zinfandel shows lush aromas and flavours of wild raspberry, brambleberry and dried cranberry. Hints of rose, black tea, orange zest and allspice mingle with the bright fruit character, while oak aging adds smoky nuances.

food pairings

The Zinfandel's spicy and seductive flavours make it a perfect match for barbecued steaks and chicken, herb-crusted lamb, spicy sausage pizza, pasta and other boldly flavoured foods.