

2009
ANOMALY
ZINFANDEL
MYSTERY BLOCK

TASTING & TECHNICAL DATA

PRODUCTION: 112 CASES

SUGGESTED RETAIL PRICE: \$30.00/750ML BOTTLE

FERMENTATION: DESTEMMED TO A 2 TON OPEN TOP. COLD SOAKED FOR 48 HOURS. FERMENTED TO DRYNESS OVER 10 DAYS WITH VRB. PRESSED STRAIGHT TO BARREL UNDERWENT NATIVE MALOLACTIC FERMENTATION. AGED FOR 16 MONTHS IN 100% FRENCH OAK BARRELS. UNFINED AND UNFILTERED BOTTLING.

VINEYARD: MYSTERY BLOCK IS SELF ROOTED ZINFANDEL PLANTED IN THE 70'S AT WOOLDRIDGE CREEK VINEYARD LOCATED IN THE APPEGATE VALLEY OF SOUTHERN OREGON. PLANTED AND CARED FOR BY TED WARRICK, MARY WARRICK, GREG PANEITZ, AND KARA OLMO.

WINE ANALYSIS: PH OF 3.75, TA 5.95 GRAMS PER LITER, VA 0.053 GRAMS PER 100 MILLILITERS, RESIDUAL SUGAR 0.18 GRAMS PER LITER, ALCOHOL 13.6%

WINEMAKER TASTING NOTES

SUGGESTED SERVING TEMPS: 61°-63°F/15°-17°C

COLOR: DEEP GARNET.

AROMA: RASPBERRY, PEPPER, SWEET TOBACCO, OAK AND VANILLA.

MOUTHFEEL: SOFT ROUND TANNINS ON THE ENTRY CARRY FLAVORS OF FIG AND RAISIN. MEDIUM/LONG FINISH.

PAIRINGS

PORK, BEEF, LAMB, CHICKEN, DUCK, QUAIL, TUNA, BOUILLABaisse, PARMESAN, AGED CHEDDAR, AGED GOUDA, ASIAGO, DRY JACK.

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