



Vino Noceto

2006 Original Grandpere Zinfandel

WINERY	Vino Noceto is a family-run vineyard and wine business founded in 1984, in Amador County. They own nearly 40 acres of land now planted primarily with Sangiovese. They produce over 6000 cases of Sangiovese, Sangiovese Riserva, Rosato di Sangiovese and Moscato that they call Frivolo.
DESCRIPTION:	The Original Grandpere vineyard, Shenandoah valley, California, Amador County, is reputedly one of the world's oldest, documented, producing Zinfandel vineyards dating back to at least the 1860's. The epitome of Foothill old-vine Zinfandel, it is a multi-dimensional wine with great balance and structure, black pepper, dust and spice combined with complex, deep, lush raspberry and blueberry fruit. Made in a traditional, delicate style where all the flavors come through, it pairs well with big beef, lamb, or other rich, meaty dishes.
PICKING STATISTICS:	100% Zinfandel. 7.37 tons picked October 9, 2006. Generally from among the latest vineyards in the valley to be picked.
FERMENTATION:	40-50% whole berry, cold soak 1-2 days, 75-85o Fahrenheit, 10-14 days, submerged-cap fermentation. 18 months in French oak barrels, approximately 40% new and 60% used. Aged 8 months in bottle prior to release.
ANALYSIS	Alcohol 15.0% by volume; RS less than .25%
PRODUCTION:	526 cases
AWARD:	Double Gold Medal winner.
BOTTLED:	May, 2008
RELEASE DATE:	February, 2009

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