



Quite Nice! Wines are dedicated to crafting delightful and expressive wines that capture the essence of their origins.

Quite Nice! Sonoma County Zinfandel

Vintage: 2017

Appellation: Sonoma County

Grape Varietal: Zinfandel

Alcohol Content: 13.5% by volume

Vineyard Information:

Location: Nestled in the prime zones of Sonoma County, renowned for its diverse microclimates and soil types ideal for Zinfandel grapes.

Vine Age: 30-50 years, contributing to the depth and complexity of the wine.

Farming Practices: Sustainably managed, ensuring a minimal environmental footprint and promoting vineyard health.

Winemaking Process:

Harvest: Grapes are handpicked at the peak of ripeness to ensure optimal sugar and acidity balance.

Fermentation: Temperature-controlled fermentation in stainless steel tanks, using indigenous yeasts to preserve the grape's natural flavors.

Aging: Aged for 24 months in a combination of French and American oak barrels to add subtle spice and vanilla notes without overshadowing the fruit.

Bottling: Bottled with minimal filtration to maintain the wine's integrity and character.

Tasting Notes:

Appearance: Deep ruby red with a vibrant purple hue.

Aroma: A rich bouquet of ripe blackberries and raspberries, complemented by hints of black pepper and subtle oak undertones.

Palate: Full-bodied and well-balanced, offering layers of dark fruit flavors, including plum and cherry, with a peppery spice finish. The tannins are smooth and well-integrated, contributing to a lush and velvety mouthfeel.

Finish: Long and satisfying, with a lingering taste of berry fruit and a touch of spice.

Food Pairing Suggestions: Quite Nice! Zinfandel pairs wonderfully with hearty dishes such as grilled meats, barbecued ribs, spicy sausages, and robust pasta dishes. It also complements aged cheeses and dark chocolate desserts.

Cellaring Potential:

This wine is crafted for enjoyment now but has the structure to age gracefully over the next 5-7 years, developing further complexity and depth.