

# PARS DRY CREEK VALLEY ZINFANDEL 2020



## **WINEMAKING PROCESS:**

GRAPES ARE HARVESTED AT THE END OF SEPTEMBER. THEY ARE LATER FERMENTED IN STAINLESS STEEL AND THEN AGED FOR SIX MONTHS IN 50% AMERICAN AND 50% FRENCH OAK.

**VINEYARD LOCATION:** DRY CREEK VALLEY,  
SONOMA COUNTY,  
CALIFORNIA

**VARIETAL COMPOSITION:** 100% ZINFANDEL

## **TASTING NOTES:**

OUR PARS DRY CREEK ZINFANDEL HAS AROMAS OF CURRANT AND PLUM THAT ARE COMPLEMENTED WITH BY DARK CHERRY AND HINTS OF LEATHER AND TOAST FROM THE OAK AGEING. ON THE PALATE THE WINE IS BALANCED WITH MEDIUM STRUCTURE AND A LONG FINISH.

GREAT TO PAIR WITH GRILLED MEATS, PIZZA AND ANY TOMATO BASED PASTA DISH!

**WINEMAKERS:** HOSSEIN NAMDAR &  
ROBERT GOYETTE