

VINTAGE COWBOY WINERY

2016 ESTATE ZINFANDEL

Deep purple with enticing aromas of cinnamon, clove, and black berry fruit. This vintage carries opulent flavors of red cherry, plum, and smoked tobacco paired with a velvety tannin structure and lengthy spice notes.

VINEYARDS

Vintage Cowboy Winery was inspired by our family heritage of cowboys, western lifestyle, and our love for ranching in San Luis Obispo County. We believe in cowboy values and keeping the western way of life alive. Vintage Cowboy is a family owned and operated winery.

For five generations the Arnold family has lived and worked on the original ranch land in San Luis Obispo County, CA , raising beef cattle, horses, and farming a variety of crops. We planted our 32 acre vineyard in 1995. The vineyard sits beneath the Santa Lucia Mountain Range about 14 miles from the Pacific ocean where it benefits from the coastal influence coming through the mountain passes. Our terrior is roughly 10 miles from the Edna Valley AVA and about 35 miles Southeast of the Paso Robles AVA which creates an extreme temperature fluctuation during the growing season resulting in uniquely flavorful wines.

GROWING SEASON

The winter of 2016 did not dip down into consistantly low conditions which made a true hard frost that helped the vines remain in dormancy longer. Early bud break in mid-April was the start of a long growing season. Warm temperatures through September created one of the earliest harvests on record.

TECHNICAL NOTES

variety: ZINFANDEL

vineyards: ESTATE

appellation: SAN LUIS OBISPO COUNTY

alcohol: 15.3%

brix at harvest: 25.5°

date harvested: 9.17.16

fermentation/barrel aging:

22 MONTHS IN NEUTRAL OAK.
(30% NEW AMERICAN OAK)

