



2013 Summit Creek Zinfandel

TECHNICAL NOTES

APPELLATION: Paso Robles

ALCOHOL: 15.5%

pH: 3.78

HARVEST METHOD: Hand

VARIETAL COMPOSITION:

100% Zinfandel

TA (g/100ml): 0.54

BRIX AT HARVEST: 25.4

BARREL AGING: 10 months in
French Oak

THE VINEYARD

The fruit for the Summit Creek Zinfandel was sourced from nine vineyards in Paso Robles, an appellation justly famous for producing intense fruit forward zinfandels.

VINTAGE SUMMARY

After two vintages of below average temperatures, warm weather returned to the Central Coast! A mild winter followed by a warm spring and near perfect temperatures during the summer months allowed the grapes to mature at optimal levels. The near perfect temperatures coupled with very little rain during the harvest months combined to make 2013 a near mythic vintage.

WINEMAKING PRACTICES

The grapes were handpicked early in the morning and gently de-stemmed into both closed topped stainless steel fermentation vessels as well as small open top fermenters. After fifteen to twenty days of fermentation, the must was gently pressed and aged in oak for 10 months.

TASTING NOTES

Opolo's Summit Creek Zinfandel is a full-bodied red wine showcasing vibrant raspberry and strawberry framed by soft tannins and balanced acidity. Subtle hints of cinnamon and tea leaf further complement this hand-crafted wine. Our Summit Creek Zinfandel is an approachable wine that is ready to drink now will improve with age for up to 5 years.