



# CASTORO CELLARS

## Late Harvest Reserve Zinfandel 2014

We have perfected the method for making this wine! Select rows from our CCOF Organic Cobble Creek Vyd were netted to protect the vines from the birds. The grapes were then left to hang for another month after the primary picking to raisin up; this creates grapes of unmatched intensity and sugar. We fortified the fermenting wine with our own distilled zinfandel wine spirits to stop the fermentation and maintain the proper sugar balance. This creates an intense wine full of blueberry, raspberry, coffee, dark chocolate, and spice aromas. Enjoy this after dinner, by itself, or with decadent chocolate desserts.

Harvest Date	October 31, 2014
Harvest Sugar	32.3° Brix
pH	4.23
Total Acidity	0.66g/100ml
Residual Sugar	8.0° Brix
Alcohol	18.0%
Oak age	12 months
Oak	American
Cases Produced	600 (12-375ml)
Bottled	December 16, 2015

