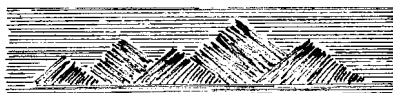


Spann Vineyards



Mo Zin, California 2013

Blend: 65% zinfandel, 13% Mourvèdre, 12% Syrah, 6% Petite Sirah
& 4% Cinsault

We sourced zinfandel and petite sirah from Dry Creek Valley, cinsault and syrah from Sonoma Valley and mourvèdre from Amador County.

Alcohol: 14.5%

Fermentation: Fermented in stainless steel tanks, malolactic fermentation for all varietals was completed in 59 gallon oak barrels.

Barrel Aging: Aged 18 months, mostly in two to six-year-old French oak barrels. The mourvedre spent 6 months in new American oak barrels.

pH: 3.85

Total Acidity: 5.5

Residual Sugar: Dry

Cases Produced: 989

Winemaker: Betsy Spann

Winemakers Notes:

Zinfandel creates a marvelous base of raspberry and blackberry flavor while the mourvèdre adds a raspberry aroma and a meaty/beefy taste and rich mouth-feel. Cinsault adds a hint of strawberry to the aroma while helping to bring the alcohol down. Syrah and Petite Sirah add deep color and richness, with Syrah contributing notes of black plum and Petite Sirah adding a touch of spice.

This Provence-inspired wine was made to be immediately enjoyable but will also improve and gain complexity in the bottle for 5 to 8 years after the vintage date. As this ages, more of the leathery/raspberry notes from the mourvèdre will appear. It has a food-friendly, graceful balance between ripe fruit and acidity and matches well with everything from grilled ahi tuna to Italian red sauce dishes to lamb and red meats and can handle spicy or peppery foods as well.

www.spannvineyards.com • 12900 Maple Glen Road • Glen Ellen, CA 95442
Phone: 707.933.8343 • Fax: 707.933.8583
peterspann@spannvineyards.com