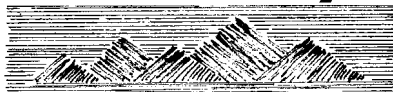


Spann Vineyards



Mo Zin, California 2015

- Blend:* 70% zinfandel, 20% Mourvèdre & 10% Syrah
- Source:* We blended zinfandel and mourvèdre from Amador County, an area well-known for these two varietals, with syrah from Sonoma Valley.
- 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:* 3.8
- Total Acidity:* 5.6
- Residual Sugar:* Dry
- Cases Produced:* 650
- 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. Syrah adds deep color and richness, with notes of black plum.

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.