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## *2005 Santino OFV Zinfandel*

In a setting amidst the pastoral beauty of California's Shenandoah Valley, Santino Winery stands as a tribute to excellence in winemaking. Since 1979, Santino has been producing wines from the soil of Amador County.

### **Winemaker's Notes**

The greatest reward for a winemaker is the discovery of special vineyards. Having these growers in our portfolio is a very good thing. We call this select group "Our Favorite Vineyards" or OFV for short. We feel that each of these small, cherished and meticulously farmed vineyards has its own personality and special quality. When blended together they make a magical wine that is really special. We age it in expensive French Oak barrels for at least 16 months. The wine ages slowly becoming more mellow and rounded plus this is where the alluring flavor of the French oak gets integrated. This wine is rich and flavorful and can be consumed now or held for three to five years. Serve it with something special.

### **Vintage**

The growing season of 2005 started out with a normal spring but the record winter and spring rainfall gave plenty of early growth. A hot early summer continued the growth and berry development and a large crop was the result. The weather remained dry throughout the harvest, resulting in perfect fruit condition.



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### *Technical Data:*

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**Aged:** 16 months in French Oak

**Blend:** 97.2% Zinfandel, 2.3% Petite Sirah, 0.2% Alicante, 0.1% Barbera, 0.1% Mourvedre

**Alcohol:** 14.5%

**pH:** 3.62

**TA:** 0.56g/100ml

**RS:** 0.08g/100ml

**Appellation:** Shenandoah Valley of California

**Bottled:** June 2008

**Suggested Retail Price:** \$18.99