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## *2006 Santino Zinfandel Sierra Foothills*

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 grapes are sourced from sustainably farmed vineyards in the Sierra Foothills. Most vineyards are less than 20 years old. We age 70% in older French and American oak barrels for eight months. We then blend the portions from the tanks and barrels prior to bottling. The wine has medium aromas and flavors with a pronounced spicy character. Enjoy this wine with savory foods, stews and game.

### **Vintage**

The growing season of 2006 was about as average as a California year could possibly be. Normal levels of rainfall, not too hot or too cold, the usual hot summer and blessedly no rain at harvest.



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### *Technical Data:*

**Aged:** 8 months in oak, 70% American & French oak  
**Alcohol:** 13.5%  
**TA:** 0.63g/100ml  
**pH:** 3.48    **RS:** 0.01 g/100ml  
**Bottled:** May 2008

**Blend:** 79% Zinfandel, 1% Primitivo,  
2% Syrah, 2% Barbera, 2% Sémillon,  
1% Mourvèdre  
**Appellation:** Sierra Foothills  
**Suggested Retail Price:** \$10.99