

KC Labs

Zinfandel Carbonic



THE FACTS

COUNTRY: USA - CA

REGION: Mendocino County

APPELLATION: Mendocino

CEPAGE: 100% Zinfandel

WINEMAKING: 100% of grapes were left whole cluster using carbonic fermentation. The wine was then blanketed with CO₂ and held at cool temp for 12 days. Our winemaker performed 1 gentle pump over per day to wet the dry grapes on the top of the fermenting tank. This ensures that the aerobic bacteria are kept out. This is important because those aerobic bacteria are what turn ethanol into vinegar. After carbonic fermentation the wine was pressed to barrel where it finished primary fermentation. It is aged in neutral barrels for 6 months where it finishes malolactic fermentations prior to bottling.

AGING: Aged in neutral barrels for 6 months.

THE ADJECTIVES

OVERALL: Walks the line between rose & red wine

AROMAS / FLAVORS: Bright cranberry, raspberry with a little bit of bubble gum and candy.

MOUTHFEEL: Mouthwatering, crisp & juicy

THE SELLING POINTS

Carbonically Fermented Zinfandel

SUSTAINABILITY: Certified Organic, Certified Sustainable, Vegan, Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: BBQ Ribs, Charcuterie Boards, & delicious on its own!

