



COURTNEY BENHAM WINERY
2002 ZINFANDEL
STAG'S LEAP DISTRICT



TECHNICAL NOTES

Varietal: 90% Zinfandel, 10% Merlot
Brix at Harvest: 26.1°
Alcohol: 14.9%
Total Acidity: 0.66
pH: 3.40
Quantity produced: 1,360 cases

VINEYARD NOTES

The 2002 Zinfandel is produced from the renowned vineyards of the Stag's Leap District in Napa Valley. The grapes grown in this region are influenced by the distinctive soil composition that consists of old river sediments which have created a unique blend of loams with a clay-like consistency. The soil condition allows the vines to retain less water which produces low yields of grapes with great intensity and flavor.

WINE NOTES

A rich, dark ruby color leads you to a soft entry of the ripe fruit forward structure of this wine. Abundant aromas of blackberry and raspberry will seduce and satisfy your palate with concentrated berry flavors. The fruit is integrated with smooth, creamy oak flavors.

FOOD AND WINE PAIRING

Our Zinfandel would be a pleasant match with any zesty barbequed feast.

On-premise/restaurant: \$35-60

Off-premise/retail: \$15-30