

NADEAU

Family Vintners

2002 Zinfandel

Critical Mass
Paso Robles

The **Winery**

Nadeau Family Vintners is the result of years of effort by Robert Nadeau and his wife, Patrice. Together they renovated a tiny barn in the mountains west of Paso Robles, transforming it into an efficient, well-equipped micro-winery. Old-world styled vineyards have been planted on the slopes surrounding the building...most of the planting is dedicated to dry-farmed, head-trained Zinfandel, with an acre or so devoted to Grenache Noir and Petite Sirah. High up Peachy Canyon, the property is generally above the morning fog and usually receives about twice the rainfall seen below in Paso Robles (Elev: 960')

The **Wine**

The Nadeau Family Vintners' *2002 Critical Mass Zinfandel* is a colossal wine, an epic Zinfandel brimming with raspberry and chocolate aromas. Visually, this wine is virtually opaque – so dark is the hue of its color. Following the aromas, the taster experiences an explosion of creamy chocolate and cherry/raspberry flavors framed with an abundance of soft tannins and a slight oak nuance. The wine seems unaffected by the high (16% !) alcohol.

“...a chocolate-raspberry truffle in a glass!” remarks Patty.

This is clearly another “over the top” Zinfandel from a winery whose motto is...”If it’s worth doing, it’s worth over-doing.”

The **Blend**

100% Zinfandel

The **Vital Statistics**

100% Paso Robles Appellation

100% 2002 Vintage

Harvest Date: September 30, 2001

Harvest Data: Sugar at crush: 26.5+ Brix, Acid at Crush: 0.7 gm/100mL

Harvest Tonnage: 9 tons.

The grapes were fermented in small, open-top fermentors with commercial (proprietary) yeast. These grapes were fermented for 8 days on their skins then pressed in a small, horizontal basket-press. This wine was racked using a nitrogen blanket and/or gravity. Aged in three to five year-old American Oak barrels until final blending when this wine was then racked, filtered and bottled.

The 2002 Vintage yielded only 475 cases.