



2007 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' *2007 Critical Mass Zinfandel* is another big Nadeau Zinfandel brimming with raspberry and chocolate aromas. A wonderful crushed black pepper aroma complements the abundant fruitiness as does the American and French oak used in the aging of this wine. The pronounced cherry/raspberry aromas follow through to the palate where the taster enjoys fruity flavors framed with an abundance of soft tannins and a slight oak nuance.

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 from super-secret Paso Robles-area vineyards.

The **Vital Statistics**

100% Paso Robles Appellation

100% 2007 Vintage

Harvest Data (Ave.): Sugar at crush: 27.1+ Brix, Acid at Crush: 0.60 gm/100mL

Finished Wine EtOH: 15.9% By Vol.

The grapes were fermented in small, open-top fermentors with commercial (proprietary) yeast. These grapes were fermented for 7-9 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 one to five year-old American and French Oak barrels and Tanks until final blending when this wine was racked, filtered and bottled.

The 2007 Vintage yielded just 16 barrels.