



2008 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' 2008 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 black 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 3 super-secret Paso Robles-area vineyards.

The Vital Statistics

100% Paso Robles Appellation

95% 2008 Vintage

5% 2010 Vintage

Harvest Data (Ave.): Average sugar at crush: ~27 Brix, Acid at Crush: 0.62 gm/100mL

Finished Wine EtOH: 15.7% 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 2008 Vintage yielded just 9 barrels of finished wine.