

2010 Zinfandel

"^{The}Pirate" 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. Situated at the top of Peachy Canyon, the property is generally above the morning fog and usually receives about twice the rainfall seen below in Paso Robles.

The Wine

Nadeau Family Vintners' 2010 Zinfandel "The Pirate" is a racy Zinfandel with appealing spicy and peppery aromatics. "The Pirate" is a bit more of a "traditional" Zinfandel (in contrast with our well-known "fruit bomb" Zins) with its modest fruitiness and appealing mouthfeel. "The Pirate" is undoubtedly the most versatile Zinfandel of our 2010 vintage with regards to pairing with food.

100% Zinfandel from 2 West side Paso Robles vineyards (including our own.)

The Vital Statistics

100% Paso Robles Appellation

100% 2010 Vintage

100% Zinfandel

Harvest: September – September and October, 2010 Sugar @ Harvest: Ranged from 25.2 – 27 Brix.

Finished Wine EtOH: 15.3% By Vol.

The grapes were fermented in small, open-top fermentors with commercial (proprietary) yeast. These grapes were fermented for 8-10 days on their skins then pressed in a state-of-the-art pneumatic membrane 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 2010 Vintage yielded only 115 cases.