



## 2009 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.

### The **Wine**

The Nadeau Family Vintners' 2009 *Critical Mass Zinfandel* is yet another big Nadeau Zinfandel replete with raspberry and chocolate aromas. A subtle spiciness reminiscent of crushed black pepper 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 yet 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% 2009 Vintage

5% 2012 Vintage

Harvest Data (Ave.): Average sugar at crush: ~27 Brix, Acid at Crush: 0.62 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 8-10 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 2009 Vintage yielded just 9 barrels of finished wine.