

NADEAU

Family Vintners

2013 Zinfandel

“The Billy Goat”

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' 2013 “Billy Goat” Zinfandel is an expressive, exciting Zinfandel. Bold jammy aromas become bold jammy flavors as the wine opens in the mouth. Big dark fruit aromas and flavors framed with a subtle hint of American Oak make this wine a big hit.

This is indeed a bold wine, so it will stand up to some bold fare! Cajun blackened-fish, or Andouille sausage are potential playmates to this wine. Even difficult to pair foods like curry or Jamaican dishes can be mated with this brash Zinfandel. Use your imagination!

The Blend

100% Zinfandel from 3 West side Paso Robles vineyards (including our own.)

The Vital Statistics

100% Paso Robles Appellation

95% 2013 Vintage

5% 2014 Vintage

100% Zinfandel

Harvest: September – September, 2013

Sugar @ Harvest: Ranged from 25.4 – 27.2 Brix.

The grapes were fermented in small, open-top fermenters with commercial (proprietary) yeast for 7-9 days on their skins then pressed in our modern pneumatic bladder press. This wine was racked using a nitrogen blanket and/or gravity. Aged in Neutral American Oak barrels until it was racked, filtered and bottled *unfined*.

The 2013 Vintage yielded only 84 cases.