

NADEAU

Family Vintners

2016 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' *2016 Critical Mass Zinfandel* is yet another big Nadeau Zinfandel replete with an abundance of jammy aromatics. 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 a complimentary addition of soft tannins and a very slight oak nuance.

This is clearly yet another big Zinfandel from a winery whose motto is: "If it's worth doing, it's worth over-doing."

The Blend

100% Zinfandel from 2 Paso Robles "West Side" vineyards.

The Vital Statistics

100% Paso Robles Appellation

100% 2016 Vintage

Harvest Data (Ave.): Average sugar at crush: ~26.6 Brix, Acid at Crush: 0.65 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 8-10 days on their skins then pressed in a state-of-the-art pneumatic membrane press. This wine was raked 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 raked, filtered and bottled.

The 2016 Vintage yielded 120 cases of finished wine.