

Bugay Vineyards



2004 Zinfandel

Appellation: Sonoma County

Vineyard: 100% Bugay Vineyards fruit
"From the south-facing slope of the Mayacama Mountains"

Varietals: Zinfandel

Cases Produced: 390

Technical notes: Alcohol: 14.8%
pH: 3.66
TA: 0.60g/100ml
RS: Dry

Tasting notes:

This is a 'cerebral' Zinfandel as it makes one think about this extraordinary varietal. The 2004 Vintage has an interesting complexity; it celebrates all the exotic Zinfandel characteristics without displaying any of the over-ripe, raisin and prune flavors often associated with this wine. There is a definite and delicious fruit core, but the unique nuances of volcanic earth, spice and pepper make this wine worthy of praise.

14 months in French Oak Barrels.

Suggested food pairings:

Classic Italian fare, spicy Indian cuisine, Coq au vin, aged Parmigiano Reggiano cheese and sourdough bread.