

Westside Zinfandel 2013

CSPC# 417667 750mlx12 14.5% alc./vol.

Chemical Analysis Acidity: 6.60 g/l pH: 3.81 Residual Sugar: 0.4 g/l

Grape Variety 77% Zinfandel, 13% Petite Sirah, 6% Alicante Bouschet, 3% Syrah, 1% Tannat

Winemaker Josh Beckett

Vineyards Old School House, Mustang Springs, Snow, Mustard Creek

Harvest Harvested 5 September – 30 October 2013

Vinification/ The fruit for this Zinfandel is sourced from premium vineyards on the west side of Paso Maturation Robles, much of which comes from Peachy Canyon's estate vineyards. The fruit is

carefully hand-sorted prior to fermentation, where the cap is then managed by hand punch-downs and gentle pump-overs. After pressing, the wine is racked in to a blend of

French, Hungarian, and American oak barrels where it is aged for 16 months.

Tasting Notes A balanced and smooth wine with deep spice and earth notes, our flagship Zinfandel

opens in the glass with rich aromas of black cherry, vanilla bean, anise, and leather. On the palate sensuous spice notes of clove, fresh nutmeg, and cigar combine with plum, peat, and chestnut flavors. A radiant structure and harmonious finish bring this elegant

wine to a close.

Serve with Food friendly and elegant. Roast Duck with Mushroom Cream Sauce, Bone in Ribeye

Steak With A White Pepper Demi-Glaze Sauce, Beef Stew

Production 4281 cases produced.

Scores/Awards 90 points - Beverage Testing Institute October 2015

89 points - Connoisseurs' Guide to California Wine

88 points - Matt Kettmann, Wine Enthusiast - February 1, 2016

Gold Medal - Beverage Tasting Institute October 2015

Silver Medal - New World International Wine & Spirit Competition - Feb 2014

Reviews "Bright medium brown brick red color. Bright, fruity, creamy inviting peppery aromas of ripe mulberries, black

currants, milk chocolate mocha, and black pepper with a lively, dry full body and a peppery, elegant, medium-long finish with firm, woody, well-integrated, fine tannins and moderate oak."

- BTI

"Quite a solid deal from an expert Zin house, this wine shows aromas of candied cherry and pomegranate, with cinnamon, a hint of tar and a little crushed espresso bean. Dried blueberries enliven the palate, along with mineral tones and more cinnamon-based baking spice."

- M.K. Wine Enthusiast





Westside Zinfandel 2012

CSPC# 417667 750mlx12 14.5% alc./vol.

Chemical Analysis Acidity: 6.60 g/l pH: 3.67 Residual Sugar: 0.16 g/l

Grape Variety 100% Zinfandel

Winemaker Josh Beckett

Vineyards Old School House, Mustang Springs, Snow, Mustard Creek

Harvest The grapes for our Westside blend are hand-picked from our four Estate Vineyards.

Each vineyard consists of multiple blocks of zinfandel that were planted over the years in different zinfandel clones. The clonal and age differences of each block give us a spice rack of flavors to work with when creating the final Westside blend. To ensure that the fruit comes in at the optimum time, each block is picked independently, then pre and

post sorted prior to fermentation.

Vinification/ The fruit was hand picked and then cold soaked for 48 hours. An extended soak of **Maturation** three additional days extracted the maximum color and tannins. Both tanks and bin

three additional days extracted the maximum color and tannins. Both tanks and bin fermentation were completed before being pressed in a 2.5 ton basket press. The wine was aged in New American Oak and Hungarian Oak. Unfiltered and unfined before

bottling.

Tasting Notes Elegance and sophistication meet their pinnacle with our 2012 West Side Zinfandel.

Intense aromas of allspice, truffle, fig, sarsaparilla, and brown sugar pop on the swirl, then meet with fresh black cherry and blueberry on the palate. Fruit aromas develop into earthier spice notes of saffron, nutmeg, marzipan, cedar, and smoky tobacco. A carefully balanced wine with elegant tannins and a long finish, this year's West Side is

one for the ages.

Serve with Food friendly and elegant. A perfect steak wine or to accompany a Holiday roast.

Production 7,025 cases produced.





Westside Zinfandel 2010

CSPC# 417667 750mlx12 15.5% alc./vol.

Chemical Analysis Acidity: g/l pH: Residual Sugar: 0.076 g/l

100% Zinfandel **Grape Variety**

Winemaker Josh Beckett

Production

Vineyards Old School House, Mustang Springs, Snow, Mustard Creek

Harvest The grapes for our Westside blend are hand-picked from our four Estate Vineyards.

> Each vineyard consists of multiple blocks of zinfandel that were planted over the years in different zinfandel clones. The clonal and age differences of each block give us a spice rack of flavors to work with when creating the final Westside blend. To ensure that the fruit comes in at the optimum time, each block is picked independently, then pre and

post sorted prior to fermentation. Harvested October 10, 2010.

Vinification/ The fruit was hand picked and then cold soaked for 48 hours. An extended soak of three Maturation additional days extracted the maximum color and tannins. Both tanks and bin fermen-

tation were completed before being pressed in a 2.5 ton basket press. The wine was aged in New American Oak and Hungarian Oak. Unfiltered and unfined before bottling.

Tasting Notes First notice the opulent color of this wine. Beautifully balanced with minty cloves and minerals that are complimented by spice and a hint of smokiness on the long finish.

Serve with Food friendly and elegant.

8085 cases produced. Scores/Awards 87 points - Tim Fish, Wine Spectator - Web Only 2012

83 points - Steve Heimoff, Wine Enthusiast - November 1, 2012

Reviews "This is overripe and hot, with raisin, prune and blackberry jam flavors. If you like this

style, it's a good example of Paso Zinfandel."

- SH, Wine Enthusiast

"A zesty red, with bold aromas of smoky cherry and ripe but distinctive plum, rhubarb and spice flavors. Drink now through 2016. 8,085 cases made."

- TF, Wine Spectator





Westside Zinfandel 2008

CSPC# 417667 750mlx12 15.2% alc./vol.

Chemical Analysis Acidity: g/l pH: Residual Sugar: $0.180 \, g/l$

100% Zinfandel **Grape Variety**

Winemaker Josh Beckett

Vineyards Old School House, Mustang Springs, Snow, Mustard Creek

Harvest The grapes for our Westside blend are hand-picked from our four Estate Vineyards.

> Each vineyard consists of multiple blocks of zinfandel that were planted over the years in different zinfandel clones. The clonal and age differences of each block give us a spice rack of flavors to work with when creating the final Westside blend. To ensure that the fruit comes in at the optimum time, each block is picked independently, then pre and

post sorted prior to fermentation. Harvested from September 1-October 2, 2008.

Vinification/ The fruit was hand-picked and then cold soaked for 48 hours. An extended soak of Maturation three additional days extracted the maximum color and tannins. Both tank and bin

fermentation were completed before being pressed in a 2.5 ton basket press. The wine was aged in new American Oak & Hungarian Oak. The wine was unfiltered and unfined

before bottling.

Tasting Notes Dark purple color with aromas of light vanilla, strawberries, raspberries and a hint of

> white pepper. Bright blackberry and strawberries are prevalent across the palate. Sweet oak, chocolate and spices integrate well with the fruits. A well balanced Zinfandel does

not push the envelope with over ripeness.

Serve with Food friendly and elegant. Production 7976 cases produced.

Scores/Awards 87 points - Steve Heimoff, Wine Enthusiast - March 1, 2011

86 points - Tim Fish, Wine Spectator - June 15, 2011

Reviews "Tastes like there's some residual sugar in this sweet Zin. It's almost a dessert wine, like

a raspberry and cherry pie, with a sweet berry liqueur finish. The alcohol is 15.2%."

- SH, Wine Enthusiast

"This zesty red is loaded with spice, offering dried cherry and herb notes. Drink now through 2015. 7,976 cases made."

- TF, Wine Spectator





Westside Zinfandel 2007

CSPC# 417667 750mlx12 14.8% alc./vol.

Chemical Analysis Acidity: g/l pH: Residual Sugar: 0.150 g/l

Grape Variety 100% Zinfandel

Winemaker Josh Beckett

Vineyards Grapes from Gravity Hills, Barn Owl, Mustard Creek, Rabbit Ridge, Mustang Springs

Harvest September 13, 2007.

Vinification/ The fruit was hand-picked and then cold soaked for 48 hours. An extended soak of Maturation three additional days extracted the maximum color and tannins. Both tank and bin

fermentation were completed before being pressed in a 2.5 ton basket press. The wine was aged in new American Oak & Hungarian Oak. The wine was unfiltered and unfined

before bottling.

Tasting Notes First notice the opulent color of this wine. Beautifully balanced with minty cloves and

minerals that are complimented by spice and a hint of smokiness on the long finish.

Serve with Enjoy with a rack of lamb.

Production 9200 cases produced.

Scores/Awards 88 points - Tim Fish, Wine Spectator - December 31, 2009

90 points - California Grapevine - November 2009

88 points - Steven Tanzer's International Wine Cellar #147 - Dec 2009 **86 points** - Connoisseur's Guide to California Wine - September 2009

Gold Medal - Dallas Morning News Wine Competition 2010

Silver Medal - San Francisco Chronicle Wine Competition - Jan 2010 **Silver Medal** - San Diego International Wine Competition - 2010

Reviews

"Rich and impressive. Shows massive flavors of ripe blackberries, black raspberries, cherries, cola, chocolate, anise, black pepper and sandalwood, with a spicy finish. Feels sweet but is fully dry, with a crisp burst of balancing acidity."

- SH, Wine Enthusiast

"This lush red is full of fresh plum and pepper aromas, with supple raspberry, earthy sage and licorice notes. Drink now through 2014. 9,200 cases made" #2 of Top 14 Great California Value Wines.

- TF, Wine Spectator

"Bright, berry-like fruit in the nose is teamed with a mild note of vanillin oak, and the wine follows up with like-minded flavors that stay in steps with the theme of zesty ripe berries. It is both low in tannin and enlivened by nicely fit acids, and it keeps heat in check. It may not be one for lengthy keeping, but it will wash down tomatoey pastas with ease."

- Connoisseur's Guide to California Wine

"Deep red. Pretty, youthful aromas of red berries, cherry, licorice and smoky spices. Juicy and fresh but also supple and ripe, with plump raspberry and cherry flavors supported by gentle acids and tannins. Finishes sweet and smooth, with an echo of red fruit. Uncomplicated and very easy to drink."

- ST, International Wine Cellar



