



# 2023 reserve zinfandel

*mendocino . californina*

alcohol 14.8%  
harvested 9/26/23  
release date fall 2024  
cases 435 cases produced

grapes 100% zinfandel

fermentation 50% whole-berry  
fermented for 10 days  
in open top tanks

ageing 10 months in french &  
american oak

weather warm spring & summer -  
light fog

## past/current accolades



95 points/  
gold medal



double  
gold



95 points/  
gold medal/  
best of class



100 best wines  
of 2018"



93 points/  
double gold



91 points

This wine offers juicy  
brambled fruit. Black currant,  
blackberry and blueberry come  
together with pink peppercorn,  
cardamon, crushed bay leaf  
and dark chocolate. This is old  
vine Zinfandel at its best.



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