

MURAM International AB
Nackagatan 27
SE-116 47 STOCKHOLM
Sweden

Telephone: +46-70-591 12 78
Fax: +46-8-714 57 50

E-mail: info@muram.com
Internet: www.muram.com

EOS[™]

ESTATE WINERY

2003, ESTATE ZINFANDEL

WINEMAKERS COMMENTS

Zinfandel, like Petite Sirah, is considered an American heritage grape. Fortunately for us, our winery founders had the foresight to plant both grapes in an appellation now known to be ideal for their production. The EOS 1997 Zinfandel, our second release of this varietal, was awarded "Best Zinfandel of California" at the 1999 California State Fair, putting EOS on the map quickly as a prominent Zin producer. Soon after, we maximized production of our 50 Estate Zinfandel acres through our branded programs, and as such this varietal was the first to be augmented by sourcing locally beyond our Estate. One reason Zinfandel works so well in Paso Robles is the long, warm growing season, allowing for concentrated fruit and higher brix than other growing areas. Unlike many producers, we pick our grapes at or near 25° brix for our standard Zinfandel release. While the trend of our competition is to pick at very high brix (27-28°) for a table wine version of this varietal, and to make high-alcohol "monster wines", our primary goal is to make food-friendly wines. Consequently, our Zinfandel releases are well-balanced and approachable, highlighting the true jammy flavors of the varietal, and the fennel spice of the terroir.

Aromas of earth, cedar and black cherries backed up by soft, smoky notes of leather lead to rich smoke on the pallet with bright fruit flavors of black cherries and plumbs, and hints of raspberries. The wine finishes with lingering tannin, earthiness and spice.

Serve with appetizers of grilled asparagus wrapped in prosciutto, and an entrée of cedar plank smoked salmon.

FACTS

name:	2003, EOS Estate Zinfandel
item number:	-
composition:	78.5 % Zinfandel 18.5 % Petite Sirah 3 % Sangiovese
alcohol:	14.7 % by volume
price:	See pricelist

