

White Zinfandel

2017

→ Tasting Notes

- Clean, fresh aromas of strawberries and flowers.
- Flavors of Ranier cherries.
- Gorgeous deep pink hues.

→ Vinification

- Most important in making this wine is gentle, minimal handling, and protection from oxidation.
- We ferment the Zinfandel grapes cold, and arrest fermentation at about 2% residual sugar by centrifuge.
- Quick and efficient centrifuging helps protect the delicate aromas and flavors of the Zinfandel grape.

SOURCES

California

BLEND

100% California Zinfandel

ALCOHOL

11.3%

RESIDUAL SUGAR

2.4%



OLIVER
WINERY & VINEYARDS