



MADROÑA

Lake Tahoe Red (Zinfandel)

Zinfandel

Our supple and full-bodied Zinfandel consistently displays intense raspberry, black pepper, and spice aromas along with flavors which make it classic El Dorado Zinfandel. Warm days and cool nights allow our grapes to slowly reach optimum maturity while maintaining excellent natural acidity. This, combined with minimal irrigation, results in a balanced wine rich with varietal character.

The 2007 Vintage

For many a youth coming out of our university system nowadays, Zinfandel is that big, brash Californian wine that spiced up a party with its over-the-top fruitiness and sweet palate. But then again, this is the same group of kids that considers posters of dogs playing poker as “historic” art. It isn’t that they are wrong. But with a little more experience and a bit more tasting, they would find that Zin can be so much more...balanced, intriguing and complex.

Most professors enjoy using a classic to teach a primer, and for this the Madroña’s 2007 Lake Tahoe Zinfandel would be the perfect choice. Not only does this wine express the complexity of Zinfandel spice and fruit, but it focuses on balance rather than selling its soul for the opulent tutty-fruitiness of the typical Zinfandel.

The aromas are multi-dimensional, integrating sweet canned cherry fruit with clove and nutmeg spice. The nose continues, with an elegant mélange of loganberry, red currant and fresh marionberry jam while hints of black pepper and oregano work behind the scene.

But if quizzed on the elegance of the nose versus the palate, the palate wins hands down. Medium-bodied and dry, this is a wine in search of great food. The texture is rustic, with young tannins in the forefront, and the fruit is lean and layered. Black cherry, raspberry and molasses intertwine with notes of sweet American oak spice and a finish of wild strawberry.

So, your homework is to pour a glass of the '07 Lake Tahoe Zin, let it open up for ten minutes (because it is young and tight), and then savor how it brings out the characters of great barbecue, due entirely to its balance. Or, I suppose you could paint dogs playing baccarat. Both are an education even if only one is truly fun!

Facts

Appellation: El Dorado, Estate Grown

Blend: 90.8% Zinfandel, 8.8% Petite Sirah, 0.4% Syrah

Bottled: September 3, 2008

Alcohol: 15.3%

pH: 3.68

TA: 0.52g/100ml

Cellaring: 3-5+ years

Suggested Retail Price: \$12.00