

FOG MONSTER WINES

Wine: Zinfandel
Vintage: 2014
Appellation: Sonoma County
Vineyard: Moss Vineyard

Harvest Notes: Grapes were sourced from Moss Vineyard, planted in deep sandy riverbed soils of the Sonoma Valley.

Cellar Notes: Hand harvested fruit is transferred 50% whole cluster and 50% destemmed into T-Bins with a blanket of dry ice and given one pigeage per day. No additions are made other than a minimal dose of sulphur. After 2 weeks on the skins the must is pressed to neutral barrels to for 12 month maturation. In Spring the wines were racked once for clarification before bottling.

Tasting Notes: This wine has a beautiful youthful colour, and a nose of bright red fruit and spice. The palate is vibrant, fresh and intense, and once opened the bottle seems to empty very quickly.

Aging & Drinking Suggestions: Serve at 14 to 16 degrees Celsius. Pair with burgers, game birds and great friends. Best drinking through 2024.

Technical Notes:

| | |
|----------------------|--|
| Soil | Deep Alluvial River Bed Soils |
| Acidity | 6,1 g/l |
| Residual Sugar | 1,1 g/l |
| ABV | 14,20% |
| Barrel Maturation | Matured for 11 months in 5th fill 225 Liter barrels. |
| Production (bottles) | 1846 |



www.fogmonsterwines.com

info@fogmonsterwines.com