



2022 El Dorado Twin Rivers ZINFANDEL

SPANISH FOR “THE GOLD,” EL DORADO COUNTY SITS NOT FAR FROM WHERE THE PRECIOUS METAL WAS FIRST DISCOVERED IN CALIFORNIA. JUST AS THE STATE’S EARLY PIONEERS COVETED GOLD, KOERNER ROMBAUER PRIZED ZINFANDEL FROM THIS SITE AND COULD NOT RESIST THE CHANCE TO BUY THE VINEYARD IN 2010.

VINEYARDS

This wine is made from fruit grown in Rombauer’s prized Twin Rivers Vineyard which sits 1,650 feet above sea level in El Dorado County. Its sandy soils, complex topography, and high elevation are ideal for Zinfandel, bringing warm days and cool night air.

WINEGROWING

An exceptionally dry and warmer than average start to the year ended with some spring rains and mild temperatures through the summer. This allowed for a long, even ripening period. Sustainable farming practices throughout the growing season were tailored to each block with the assistance of aerial photos produced using NDVI (Normalized Difference Vegetation Index) technology. Harvest was long, with the ideal conditions allowing us to pick each block at optimal ripeness. We picked this Zinfandel at night to preserve its natural acidity.

WINEMAKING

The grapes were carefully destemmed and optically sorted to ensure only perfect fruit made it into the wine. A cold soak extracted color and flavor before primary fermentation began in tank. The wine was gently basket-pressed, then racked to oak barrels for malolactic fermentation and aging.

TASTING NOTES

Intense blackberry and stewed rhubarb notes mingle together in the glass, with elements of vanilla, savory thyme, and freshly baked pie crust. Those flavors continue on to the palate where they are supported by silky tannins and a rich body. The strong flavors build through each sip and linger on the finish, leaving you wanting more.

FOOD PAIRINGS

Our favorite pairings* for this wine include Barbecue Tri-tip, Paella, and New York Style Cheesecake. *Recipes can be found on [Rombauer.com/recipes](https://rombauer.com/recipes).

RELEASE DATE October 2024

APPELLATION El Dorado

VARIETAL COMPOSITION 100% Zinfandel

ALCOHOL 15.9%

HARVESTED Sept. 6 - Sept. 16, 2022

AVG BRIX AT HARVEST 28.7

COOPERAGE 15 months in American (10% new) and French Oak

