

2014 Thomas Henry Zinfandel

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Awards

Sunset International Wine Competition 2016 - Bronze Medal

Vintage Summary

The 2014 Thomas Henry Zinfandel is vinified in a traditional method of regular pump-overs to extract fine dark color, firm flavor tannins and dark cherry and briary berry flavors. The wine is pressed firmly to extract the deeper tannins in the skins and then aged in a blend of 30% new French and Pennsylvania oak with the remainder in neutral Hungarian oak barrels. The wine is typically bottled within 16 to 18 months.

Tasting Notes

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Technical Data

Appellations: Dry Creek Valley and Knights Valley, Sonoma, California

Bottle date: November 6, 2016

Release date: December 2016

Serving Suggestions

This wine pairs beautifully with grilled steaks, smoked ribs in barbeque sauce as well as hearty pasta dishes.

