



Campus Oaks

Collegeville, California

White Zinfandel

2009 Lodi



Awards:

2010 Consumer Wine Awards Silver medal
2009 Taster Guild International WC Bronze medal

“Sips n Tips”

White Zinfandel is delicious with pasta dishes (especially with cream sauces), fish, pork, bacon and pancetta, mild cheeses, Asian cuisine, couscous, crab cakes, Creole, crudités, dessert, egg dishes, Indian cuisine and tandoori spices, lamb, pâté, anti-pasto.

Tasting notes:

Pleasing to the eyes..... With its light rose' color, this variety delivers the easy-drinking smoothness you've come to expect from a White Zinfandel.

Produced using our own arrested fermentation process; this White Zinfandel maintains its own natural sugars, leaving a crisp refreshing sweetness on the finish, without sticky-mouth residue common to most white zinfandel.

Blend composition:

100% Zinfandel
100% 2009
100% Lodi
100% Single vineyard

Technical specs:

Alcohol: 9.15%
TA: 5.50 g/l
pH: 3.35
R.S.: 2.60%