

MARR

2001 Zinfandel North Coast

Handcrafting wines that are extremely fruit-forward, Marr Cellars is a winery that meticulously creates superlative wine. Our emphasis is to work with small lots of high quality grapes, from vineyards with distinctive character and concentration. During harvest, all grapes are cooled, hand sorted, de-stemmed (not crushed) and "cold soaked" prior to fermentation. Some lots are fermented with indigenous yeast; however, most are inoculated with specific strains to accentuate vineyard and varietal characteristics. Extended maceration is completed as needed. Following slow, cooler fermentation all lots are lightly pressed. Blending is done after aging in French and American oak from assorted forests and coopers. The resulting wines are complex with good fruit depth, balanced natural acids, hints of spice and soft tannins to complete a lingering finish.

Technical Data

Appellation	67% Mendocino County, 33% Sonoma County
Varietal Content	84% Zinfandel, 16% Petite Sirah
Aging	24 Months in French and American oak barrels
Case Production	150 cases
Alcohol	14.4%
Residual Sugar	0.01%
Titrateable Acidity	0.61g/100ml
pH	3.74
Release Date	Spring 2003

Tasting Notes

This is an occasional bottling that we put together with special wine that doesn't fit the usual profile of our other Zinfandels. This Zinfandel is blended with a noticeable portion of Petite Sirah to add additional backbone and rich flavors. The nose has aromas of Boysenberries, Loganberries, and hints of smoke. The palate has good length featuring blackberries and richer flavored dark stone fruit with a bit of cassis, followed by a touch of spice, warmth, and softer, chalky tannins.

Enjoy this Zinfandel with sautéed pork chops with apple chutney or garlic lamb with vegetable spring rolls.

Suggested Retail \$16.00