

Maddalena

ZINFANDEL
2018



Varietal
Zinfandel

Vintage
2018

Appellation
Paso Robles

Sources
Stefano Vineyard Quarry
Maddalena Vineyard
Quarry Height Vineyard

Harvest Dates
September 26-5, 2018

Harvest Sugar
26.0° Brix

Clonal Selections
Dusi, Dupratt, Primitivo, Rockpile

Barrel Aging
10 Months

New Oak
40% American and French

Cooperage
Vicard, Cadus, Billon, Radoux,
Nadalier, Canton, and Remond

Forests
Allier, Never, Tronçais,
COF, Appalachian,
Virginia

pH
3.56

Alcohol
14.9%

TA
0.63 g/100 mL

Quality begins in the vineyards. The Paso Robles appellation of San Luis Obispo County provides an ideal climate for growing Zinfandel. A dry climate with warm days allows for complete maturation of the grapes and creates ripe fruit flavors. The maritime influence of the Pacific Ocean creates very cool nights, which preserve the natural balance of acidity in the grapes.

This dedication to quality continues in the cellar, where winemakers Anthony Riboli and Arnaud Debons employ traditional techniques to create a flavorful style with ripe fruit and soft tannins. All vineyard lots are fermented separately to preserve the individual flavors and terroir of each parcel of land. After fermentation, wines are aged in new and used oak barrels from numerous French and American coopers. Careful blending creates the greatest degree of complexity and ensures consistency of style from vintage-to-vintage.

Maddalena Zinfandel shows flavors of ripe red fruit, including bright raspberry and spicy black plum. Barrel-aging contributes notes of cocoa and oak spice.

The mouth is round with a rich, silky texture that is framed by soft tannins.



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