

# 2006 Zweigelt



<b>Vintage/ harvest</b>	September 14th, 2006
<b>Varietal composition</b>	100% Blauer Zweigelt
<b>Aging</b>	Eight months in one year old and neutral barrels
<b>Brix</b>	22.5
<b>TA</b>	0.65
<b>PH</b>	3.37
<b>Alcohol</b>	12.5%
<b>Awards</b>	Riverside International: Bronze
<b>Wine makers notes</b>	

*In 2006, we let the Zweigelt hang on the vine longer than previous vintages. The additional ripeness along with an additional two months in oak shows in a bigger mouthfeel, more concentrated cherry aromas, and a rich finish. I like this style and have continued it into 2007 and 2008. Keep in mind that the Zweigelt is still a low tannin fruit forward wine meant for picnics, appetizers and lighter foods.*

*This fruit driven Austrian varietal has really subtle tannins and pleasant acidity. Bright ripe cherries, raspberries, and other red fruits make this wine so approachable. It has a beautifully clean finish making it great for meals, especially Thanksgiving (it pairs with almost everything on the table). Pizza to piccata this soft red is a real crowd pleaser.*



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