

2006 Zweigelt



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

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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