



Jeff Runquist  
WINES



## 2022 "Z" ZINFANDEL

---

### SPECS

Varietal Composition: 79% Zinfandel 21% Petite Sirah

Alcohol: 14.5%

pH: 3.32

TA: 7.8 g/L

Oak Regime: 50% American Oak, 43% French Oak, 7% Neutral Oak

Released on January 1, 2024

1,102 Cases Produced

### AWARDS

Silver Medal at the 2024 San Francisco Chronicle Wine Competition

### TASTING NOTES

The 2022 wine boasts a deep ruby-purple hue with garnet tones, likely from the generous addition of Petite Sirah. Despite its 20% Petite Sirah content, it exudes classic Zinfandel fruit aromas: boysenberry, black raspberry, and olallieberry. It focuses on succulent ripe fruit without any hint of stewed or late harvest notes. Aged in oak barrels for almost a year, it offers a bouquet of hazelnut, sandalwood, and almond paste. While initially subtle, the bouquet becomes more apparent with time. On the palate, creamy ripe red raspberries and caramel flavors mingle with toasty oak, delivering a lusciously soft texture. The finish is satisfying yet leaves you eager for another glass.

### ABOUT THE WINE

"Twenty-six years ago, I began my wine journey with a Zinfandel from Amador County's Massoni Ranch. With experience at Montevina, I spent sixteen years crafting wine across regions like Amador, Napa, and the Central Coast. Massoni Ranch, known for its 'old vine' Zinfandel grapes, stood out. These gnarled vines, some dating back to the 1890s, consistently produced exceptional wine. My goal remains consistent: crafting a balanced Zinfandel with traditional characteristics—good color, distinct aromas, rich flavors, and balanced tannins—while maintaining moderate alcohol levels. In 1997, our first "Z" Zinfandel was introduced, embodying my vision then and now." - Jeff Runquist