

CANDOR

Zinfandel LOT 2

PHILOSOPHY: Candor wines are made to showcase classic varietal flavor. The concept is simple: make fresh, bright wines that show youthful and vibrant fruit flavors while still exhibiting rich complexity. The method to achieve this is to blend two vintages together and create a multi-vintage wine. Candor Lot 2 is a blend of the 2007 and 2008 vintages from the Paso Robles and Lodi appellations in California. By blending grapes together from different vintages and regions, we have crafted a wine that is spot-on California Zinfandel.

Candor offers high quality, affordable red wines, which display a sincere and true expression of each grape.

WINEMAKING: At harvest, grapes are crushed and de-stemmed and placed in stainless steel fermenting tanks. Pump-overs for 8 to 10 days allow for measured tannin and color extraction. Zinfandel lots are fermented separately before going into barrel. Lot 2 was aged predominantly in American oak, which integrates well with Zinfandel. The 2007 portion of the blend was barrel-aged 12 months, while the 2008 vintage was barrel-aged six months. Final blending occurred in May 2009, four months prior to bottling in August 2009.

Candor wines. Truth defined.



VINEYARDS: Zinfandel, one of California's signature grapes, grows well in warmer areas of California. The winemaking team at Hope Family Wines has chosen to focus on two regions known for great Zinfandel: Paso Robles and Lodi. Our Lodi Zinfandel is sourced from spectacular, gnarly-head, old-vine plants that have seen over sixty harvests. The age of the vines has allowed the roots to penetrate deep into the sandy delta soils, making irrigation unnecessary. The Paso Robles vineyards are located on the eastern side of the Salinas Riverbed, which sees extremely warm daytime temperatures. These younger vines crop larger berries that give the wine its vibrant, bright red fruit flavors. We work exclusively with family farmers who tend to their vineyards with care: minimal manipulation, sustainable practices and low yields.

TASTING NOTES: Candor Zinfandel exhibits bright berry flavors, vanilla and licorice on the nose. Initial impressions of lush red fruit - strawberry and cherry - integrate well with silky tannins and lead to a round and full mouth-feel. Toasty spice, pepper and a signature zing of acidity are the highlights of a long finish.

VARIETAL: Zinfandel
PRODUCTION: 6,400 cases
APPELLATION: California


HOPE FAMILY WINES
SINCE 1978

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