

## 2022 TURLEY "PESENTI VINEYARD" ZINFANDEL PASO ROBLES

## **HISTORY**

This certified organic estate-owned vineyard was planted in the 1920s on ancient marine calcareous soils. Though the vines are head-trained and dry-farmed, the soil plays the most important role in distinguishing this vineyard on the west side of Paso Robles. The wines have a brightness, with chalk and floral characteristic aromas unique to the site, and to Zinfandel in general.

## TASTING NOTES

Certified organic vines planted in the 1920s in white mineral-rich rocky soils. An outright exuberant nose of ripe red raspberry, fruit leather, and high-toned spice. Bright and energetic on the palate with pure, sweet red fruits and holiday spices. A long, almost oldworld Pinot note on the finish, the Pesenti is always a standout in the spring lineup.

**AVA**: Paso Robles

Sub-AVA: Willow Creek

Soil: Calcareous

Planted: 1922 - 1924

Varieties planted: Zinfandel,

Carignane, Grenache

Viticulture: Certified organic, head-trained, dry-farmed, hand

harvested

**Fermentation:** Native yeast **Barrels:** 80% used oak, 20% new 80% French oak, 20% American

Aging: 15 months in barrel Bottled unfined and unfiltered First Turley Vintage: 2000

**Alcohol:** 15.6%

**Serving Temp:** 55-65°F **Release:** Spring 2024



