



## AIDA ESTATE LATE HARVEST ZINFANDEL 2016 BOTTLING



**Harvest Date:** Multi-Vintage

**Barrel Age:** 'Modified Solera' blending

**Cooperage:** Saury, Demptos ~ French and American Oak

**Bottling Date:** June 5, 2016

**Alcohol:** 18.5%

**Release Date:** Fall 2016

**Cases Produced:** 25

**Retail Price:** \$95 ~ 375ml

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The “Modified Solera” style-blending program for our Late Harvest Zinfandel continues to develop and produce a desert wine of luxurious depth and complexity. Composed of vintages 2002 through 2014, the older vintages add decadent depth while younger vintages add freshness and life. The careful blending of our Late Harvest Zinfandel results in a dessert wine to be savored.

Notes of chocolate raspberries, German chocolate cake, vanilla and luscious spiced rum dominate the nose of this complex and utterly delicious late harvest wine. The palate of this unique desert wine is lively and clean with hints of ripe figs and touches of spearmint. This wine perfectly fits into the fruit component of your cheese platter. Try with hard salty cheeses or indulge your senses by pairing with Roquefort stuffed figs wrapped in prosciutto and drizzled with aged balsamic. Save the last sip with a bite of dark chocolate. Enjoy our Late Harvest Zinfandel this winter or cellar through 2022 and beyond.