



Jeff Runquist Wines

2017 “Z” ZINFANDEL, Massoni Ranch, Amador County



It was with the desire to make an “improved” Zinfandel from Amador with balance and grace that I launched my solo efforts. The result is the “Z” Zinfandel. The 2017 vintage of the “Z” Zinfandel marks the 20th vintage. On April 1st, 1997, we bottled the very first “Z” Zinfandel. A lot has happened since then. We are proud that all our hard work has paid off with so many more varietals being produced. It all started with the “Z” though, and we hope you enjoy this vintage as much as we do

I often refer to this wine as my ‘Pinot Noir’ of Zinfandels because of its soft, supple, almost silky texture. And the “Z” has a fruit forward style with depth and intensity, but without coarse drying extract; the hallmark of the Runquist wines.

The 2017 wine has a purple color of moderate depth with bright garnet hues. Strawberry, raspberry, currants and dark cherry scents provide the wine with a lively bright aroma. In recent vintages, we have reduced the influence of the barrel by including some neutral cooperage, and the resulting bouquet is one of toast and hazelnut that frames the Zinfandel fruit. The flavors are juicy and succulent, and feature red currants, dark raspberries and toasted oak. This wine has a full satisfyingly mouth feel with mature, fully integrated tannins that enhance a soft luscious finish. While this is my favorite wine to accompany lamb dishes, it pairs well with Mediterranean cuisine and pasta, especially dishes with a tomato based sauce.

Varietal Composition: 100 % Zinfandel

14.3% Alc., 7.4 g/L TA, 3.34 pH

Oak Regime: 37% American Oak 44% French Oak 19% Neutral Oak

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Producers of Vineyard Designated Table Wines

