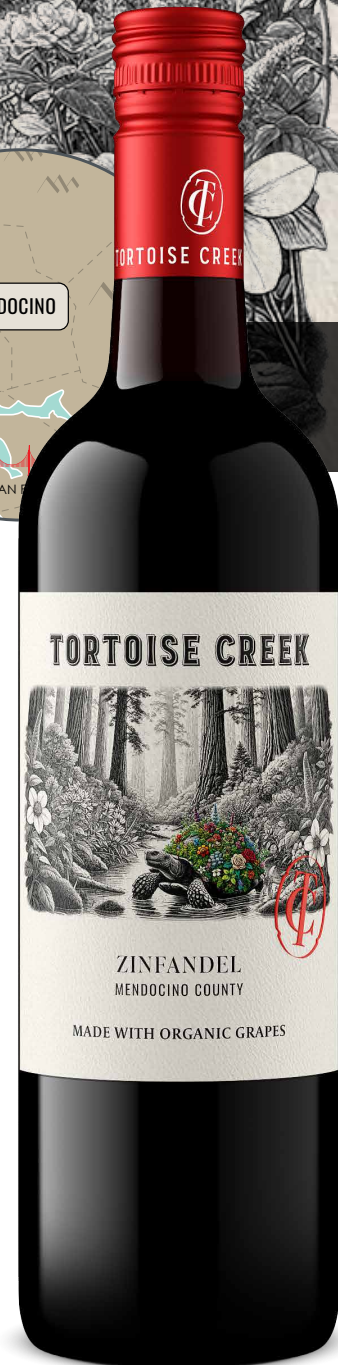
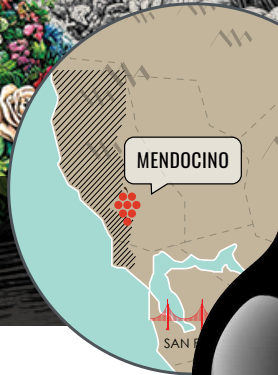




ZINFANDEL 2023

ABOUT TORTOISE CREEK

Since 1997, the Sager and Master families have worked in partnership to create vibrant, sustainably produced wines. A labor of love nestled in the heart of Mendocino, Tortoise Creek wines are crafted from certified organic grapes and reflect a deep commitment to conservation. We believe in protecting the environment as passionately as we do in creating exceptional wines. Every bottle tells the story of our dedication to nature and family.



REGION

Mendocino, California Redwood Valley Vineyards:

- Our home ranch, originally planted by Charlie Barra in 1955 (175 acres)
- Additional 90 acres of adjoining acreage added over the years, for a total of 265 acres
- Planted Zinfandel
- 6 man-made freshwater ponds for frost protection in the spring and irrigation in the summer months
- Pinnobie and Redvine soils
- 820 feet in elevation
- CCOF (California Certified Organic Farmers) certified in 1989



VINES & VITICULTURE

were then gently destemmed to a refrigerated tank for fermentation. After 24 hours of cool soaking, the grapes were inoculated with a CCOF (California Certified Organic Farmers) certified yeast. The must was mixed two times per day to extract color, flavor and tannin. We allowed the fruit to reach 82°F while fermenting. Once primary fermentation was complete, the must was delicately pressed to remove the skins and seeds. The wine was stored in tank until malolactic fermentation was complete and then racked off its lees and aged on French oak for 9 months.

Initial notes of ripe raspberry, blackberry, and dark cherry are complemented by subtle hints of black pepper, vanilla, and a touch of smoky oak. On the palate, this zinfandel is full-bodied and robust. The lush fruit flavors of blackberry, plum, and raspberry are at the forefront, followed by layers of spice, including black pepper and a hint of clove. There's a pleasant touch of dark chocolate and espresso, adding depth and complexity.

An ideal pairing with grilled or smoked meats, BBQ, burgers, pastas and soft cheeses.



VARIETAL

100% Zinfandel



ABV: 14.5%



PROFILE



FOOD PAIRING



VINES & VITICULTURE

The certified organic fruit for this single vineyard zinfandel was hand-harvested in early October from our home ranch, Redwood Valley Vineyards. The grapes were delivered to the winery a few miles down the road, and



Tortoise Creek proudly donates 1% of our annual revenue to support tortoise and turtle conservation.

UPC# 0 89832 41203 8
12pk / 750ml