

ET-CETERA
ZINFANDEL - CALIFORNIA

Et Cetera



HISTORY

And so forth and so on...

Weinhorn Estates, a collaboration between first cousins, David Duckhorn and Ryan Weinert, is the producer of Et Cetera wines.

Both natives to the Napa Valley, our efforts are not of succession, nor of generations, or even nostalgia. Our efforts simply continue a story of doing what we know because that is how we were raised.

The grapes are vinified to make approachable wines for everyday consumption. Paired with your favorite foods and shared with your friends and family, our varietal wines from California exhibit easy to enjoy flavors and texture. Cheers from the cousins!

BLEND

Zinfandel 90% - Petit Verdot 10%

SOURCE

The 2018 Et Cetera Zinfandel utilizes grapes sourced from Lake County.

Both components, Zinfandel and Petit Verdot are from Clear Lake.

WINEMAKING

Timing for picking and grape selection is the most critical factor to make this wine. A cold soak for 24hrs before fermentation for aromatic retention followed by gentle manual cap push downs for soft tannins extraction during fermentation. After completing primary and secondary fermentation in stainless steel tanks, 30% of each varietal was racked into neutral American barrels for 8 months. When the final blend was defined, the blend goes back to tanks for 4 months before bottling. We allowed 2 months after bottling for the wine to settle.

WINEMAKER'S NOTES

OVERALL IMPRESSION: Dark colour and a nose with notes of spices and pepper, as well as ripe and jammy red berries.

AROMA: Boysenberry, cranberry and plum with hints of cardamom and dark chocolate notes.

PALATE: Blackberry and black cherry come forward, complimented by spice notes of cumin, black pepper. The tannins are silky and smooth to lend a round, rich mouthfeel.

TECHNICAL INFORMATION:

Alcohol:	14%
PH:	3.38
Total Acidity:	0.54 gr/100ml
Residual Sugar:	0.76 gr/100ml

