

# SALDO

## 2023 ZINFANDEL, CALIFORNIA

SALDO means “to join” or “to weld.” SALDO is a labor of love and precision. Grapes sourced from over 100 vineyards, welded together into masterful symphonies. SALDO is Meticulously Made, Effortlessly Enjoyed.

### ABOUT THE WINE

The 2023 growing season was marked by heavy winter rains, which helped refill reservoirs and maintain soil moisture—setting up favorable conditions for a strong fruit set and healthy crops. Bloom occurred at the end of June, followed by moderate temperatures through July. Cooler temperatures in August and September extended the fruit’s hangtime and pushed harvest into late October. This extended ripening period allowed the fruit to develop a deep, intense color with well-balanced tannins and acidity.

### WINEMAKER NOTES

We fermented our SALDO Zinfandel in stainless steel tanks, starting with a cold maceration period of three days. This technique is used to extract a rich color and ensure better mixing in the tank, which is important for accurately measuring sugar and acidity levels. After alcoholic fermentation, the wine was then transferred to barrels for nine months of aging in new American oak (30%) and French oak (5%), adding depth, texture, and complexity to the final blend.

### TASTING NOTES

Black, dark chocolate, black pepper, cinnamon, coffee, and prunes with a soft mouthfeel, bright acidity, and a long, concentrated finish.

### CHEMISTRY

TA: 5.83 g/L  
pH: 3.76  
ALC: 15.4% vol  
VA: 0.6 g/L

### BLEND

83% Zinfandel  
11% Petite Sirah  
4% Syrah  
2% Carignan



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