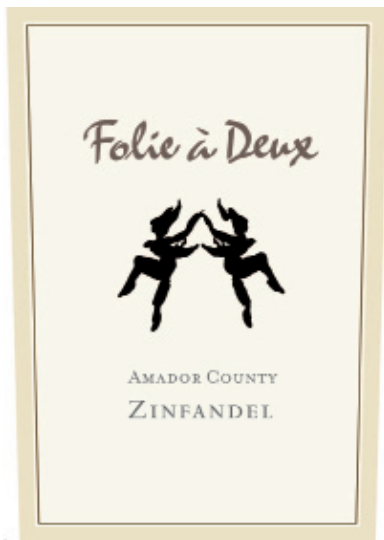


Folie à Deux



At Folie à Deux, it has always been our passion to create wines that will deliver a delightful shared experience. Named for the French term meaning "shared fantasies," these wines represent the fulfillment of a dream to create a beautiful dance of flavors and true varietal expression. Folie à Deux continues to show everyone why it's okay to be a little crazy about wine.

2008 AMADOR COUNTY ZINFANDEL



Winemaking

The grapes for the Folie à Deux 2008 Amador County Zinfandel were gently hand-picked, de-stemmed, and crushed. The must was cold soaked for one to three days and once fermentation started, the tanks underwent daily rack and return. This process promotes aroma and flavor extraction while lessening the impact of harsh seed tannin. A portion of the wine was fermented using native yeast. All of the Zinfandel was aged in French, American, and Hungarian oak for 14 months. This layered oak program elevates the already complex flavors and aromas of Amador Zinfandel to a whole new level.

Tasting Notes

The wine is a classic Amador County Zinfandel. It shows luscious blackberry, cinnamon, and licorice on the nose followed by bold, rich, and exuberant dark fruit flavors with hints of clove and allspice. The finish is silky smooth.

Wine Information

Composition:

80 % Zinfandel, 15% Petite Sirah, 5% Barbera

Appellation: Amador County

Oak:

14 months in French, American, and Hungarian Oak

Alcohol: 14.5%

T.A.: 0.62g/100ml

pH: 3.69

Cases (9L): 18,000

Suggested Retail: \$18

