Coturri

Sonoma, CA

Red
Zinfandel Estate

Organic

Varietals
Zinfandel

Soil

Zinfandel—Martini Monte Rosso
Zinfandel Clones- St. George rootstock

Age of Vines

Pairing
This wine will match well with salty, spicy foods, bittersweet chocolate and fresh fruit tarts.

Tony Coturri is a 3rd generation California winemaker, a Jazz aficionado, a motorcycle enthusiast & an outspoken advocate of natural winemaking. The Coturri winery has never & *will never* use grapes treated with pesticides, fungicides or herbicides. The story of this dynamic winery began when Enrico Coturri immigrated to America with $10 in his pocket. Upon arriving in SF he worked as a barrel cooper & helped rebuild the city after the devastating earthquake in 1906. Enrico taught his son Harry "Red" Coturri the Italian winemaking methods that he brought with him from the village of Farneta, Italy. Red founded the Coturri winery in '79 with his sons Tony & Phil. Tony has been making wine since '64, he runs the winery & is in the process of teaching his son Nic the craft.
Production: ~ 5,000 cases annually http://coturriwinery.com/index.html

Coturri Zinfandel Estate: 168 cases produced.
A traditional spacing between the vines that dates to the time horses worked the vineyards & the vineyard is "dry farmed" (no irrigation). This makes for a very low yield & intensely concentrated fruit.
Tasting Note: 2007 is a tremendous vintage & once again it's shown in this Zinfandel's beautiful balance. Black berry pie in the nose -black fruit backed up by caramelized sugars. The mid-palate is sweet & balanced by the finishing acidity. The flavors linger for a long time in the mouth. It's the essence of what Zinfandel used to be, black berries, fruity sweetness & racy acidity. Tony says "I can picture my grandfather coming home after a long and hard workday. He would pour a glass of a wine like this drink it with sourdough bread and a piece of hard cheese and then work in his garden till dark."