ZINFANDEL

ORIGIN: Croatia, Dalmation Coast

USE: TAble wines, dessert wines, rose, excels in California





CLUSTERS: Medium to large; cylindrical to long conical, often winged, sometimes with double wings, compact; short to medium-length peduncles; often with a wide range of ripe and under-ripe berries.

BERRIES: medium to large; round to oblate; deep blue-black; prominent rust-colored stylar scar (a small, corky area remaining on the apex of the berry).

MISC: Synonyms include; Tribidrag, Pribidrag-Crljenak Kasteljanski (Croatia), Primitivo (Italy)

LEAVES: medium to large; deeply 5-lobed, often overlapping; lyre-shaped petiolar sinus; long, jagged teeth; dense hair on lower leaf surface.

SHOOT TIPS: downy to felt; young leaves bronze-red.

GROWTH: In fertile sites it must be managed carefully to avoid overcropping due to its naturally high fruitfulness.



"Zinfandel is the back bone of our wines in Sonoma. It is perfectly suited to Northern California."