



ST CLAIR  
WINERY



## PROFILE

**BRAND** St. Clair Winery  
**WINE NAME** Cellarmaster's Reserve Zinfandel  
**VINTAGE** 2012  
**VARIETAL %** 100% Zinfandel  
**APPELLATION** New Mexico

**TASTING NOTES** A signature American varietal with roots in Italy and Croatia, our New Mexico rendition boasts a rich garnet color with aromas of spice, oak and tobacco with subtle notes of fig and dried fruit. It has a decidedly round, fruity profile with tart cherry, cassis and dried cranberry with gentle tannins and white pepper. A well-balanced wine whose grapes thrive in heat and low humidity, it is right at home in our Southern New Mexico climate.

The Cellarmaster's Reserve represents our best grapes. Oak-aged, they offer complex flavor profiles and dynamic drinking experiences that highlight the best qualities of the varietals, creating wine of a caliber expected from more expensive wines, made available at an accessible price-point.

**FOOD PAIRINGS** Havarti, roasted chicken, mild cheddar, garlic pasta, olive tapenade, roast lamb, smoked ham.



## TECHNICAL DATA

**ALCOHOL** 13.5%  
**RESIDUAL SUGAR** 1.4%  
**TA** 7.0  
**PH** 3.35  
**COLOR** Garnet  
**BOUQUET** Spice, oak and tobacco  
**TASTE** Cherry, cranberry, cassis and white pepper  
**SERVING TEMPERATURE** 60° - 65°



Settled amongst wide expanses, bold colors and unusual landscapes in the heart of the American Southwest, St. Clair Winery aspires to create wines befitting the striking beauty and power of the region. A fusion of Old and New World styles that draw on a winemaking tradition stretching back six generations help us craft wines with distinct flavor profiles for a diversity of wine drinkers. The largest winery in the state of New Mexico, St. Clair produces over 15 different wine varieties using locally grown New Mexico grapes.

## TASTING CHART

