

· H · R · M ·  
**REX-GOLIATH**  
· F R E E R A N G E ·

**ZINFANDEL**  
CALIFORNIA

**TECHNICAL DATA**

Appellation: California

Alcohol: 13.5%

Total Acidity: 7.3g/L

pH: 3.47

Residual Sugar: 5g/L

Oak Treatment: 50% French,  
50% American oak

**WINEMAKER COMMENTS**

This wine screams classic Zinfandel! We sourced fruit from throughout California to deliver unique flavors from each viticultural area.. This is important because each viticultural area brings something unique to the blend. The old-vine fruit from Lodi provides an abundance of ripe blackberry and cherry flavors. The Central Coast provides earthy, spicy, coffee/mocha notes. The “dry farmed” fruit from the Sierra Foothills provides the depth and complexity that really rounds out the flavor profile.

This wine drinks well all by itself, but really opens up when complemented by beef stew, barbecued ribs or slow-roasted pork tenderloin! Any way you slice it...I know you will enjoy this wine, hopefully as much as I enjoyed creating it!

Cheers!

*Marty Spate*

Winemaker



At the turn of the century, HRM (His Royal Majesty) Rex Goliath was a treasured circus attraction. Weighing in at 47lbs, Rex was billed as the “World’s Largest Rooster.” Our wines are a tribute to Rex’s larger than life personality with big, fruit-forward flavors sure to please.

[www.rexgoliath.com](http://www.rexgoliath.com)