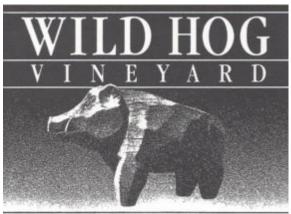
WILD HOG V I N E Y A R D

PROFILE

Seated at the headwaters of Wild Hog Creek in the wilds of the Sonoma coast, Wild Hog Vineyard is a 110-acre family owned and operated farm, winery, and vineyard in the hills between Cazadero and Fort Ross. Owners Daniel and Marion Schoenfeld specialize in organically farmed and vinified estate Pinot Noir and Zinfandel. They also make a 100% Carignane, which they source from Dry Creek Valley, as well as Petite Sirah, Syrah, and Cabernet. Unlike other early California wineries that went on to much notoriety, Wild Hog has kept a remarkably low profile. They strive to create honest wines of excellent concentration at modest cost.



NOVA VINEYARDS
ZINFANDEL
LAKE COUNTY

PRODUCED AND BOTTLED BY WILD HOG VINEYARD CAZADERO, SONOMA COUNTY, CALIFORNIA ALCOHOL 15% BY VOLUME. CONTAINS SULFITES

GOVERNMENT WARNING. (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLDS BEVERAGES DURING PREDIMANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF A LOCHOLD SEVERAGES IMPAIRS YOUR ARBITY TO DRIVE A CAR OR OPERATE MICHINERY, AND MAY CAUSE HEALTH PROBLEMS.

SPECIFICATIONS

Wine: Nova Zinfandel, Lake County

Varietals: 100% Zinfandel

Appellation: Lake County

Location: Cazadero **Harvest:** Manual

Agricultural Method: Organic

Production: 3 744 bottles

Vinification: The grapes are picked ripe and crushed or destemmed into open top fermenters. Fermentation of the must for 10 to 21 days with inoculated yeast. Aged in small American oak barrels for 12 months. Racking 2 or 3 times in barrel. No filtration.

Alcohol: 14.50%



SHIVERICK IMPORTS • from vine to glass for more than 30 years