

# BACA `DOUBLE DUTCH' ZINFANDEL

## 2020/\$29.99



### DESCRIPTION

The BACA portfolio includes five Zinfandels sourced from premiere California vineyards. BACA is Latin for berry, so that's where we started. The team sources fruit from some of California's most notable growing regions—Russian River, Rockpile, Howell Mountain, Paso Robles, and Calistoga—they sourced the most intriguing fruit for their wines. Grapes from gorgeously old vines and historic areas, which they transformed using masterful winemaking techniques into wines that reflect the unique places in which they're grown. Using masterful winemaking techniques that include optical sorting, exacting fermentation, and aging in French oak barrels. The result is complex, charismatic Zinfandels that pair beautifully with both food and adventure.

When they set out to create BACA, they had one mission in mind: to make luxury, craft Zinfandels that are nuanced, honest, and current. Wine for people like us: the curious, the adventuresome, the lovers of life, with a gleam in their eye and a penchant for the uncharted.

### BACA `DOUBLE DUTCH' ZINFANDEL 2020

Dusi Vineyard is found on the west side of Paso Robles—an expanse of undulating hills bathed in sunshine. Two generations since the Dusi family first planted Zinfandel in 1945, the family continues to farm together in their traditional, hands-on approach. BACA is sourced from the dry-farmed, head-trained vines planted in the 1980s. They are impressively resilient in limiting, rocky, alluvial soil. The fruit matures under the greatest diurnal temperature variation of all Californian AVAs, retaining vibrant acidity and developing an intense berry profile distinguished by notes of black pepper and licorice.

## Tasting Notes

### Nose:

Effusive aromas of crushed cherries and raspberries mingle with notes of tarragon, coriander, and black pepper.

### Palate:

Soft and balanced on the palate, with a kiss of acid that plays against red fruits and hints of herbaceousness. The 2020 Double Dutch is remarkably drinkable with a supple and juicy finish.

### Pairing:

Syrah pairs well with grilled or roasted meats like ribeye steak, pork chops, rack of lamb, and duck, as well as, pasta or pizza with tomato-based sauces. Also, syrah pairs nicely with cured meats such as salami, prosciutto, and ham.

**Winery Website:** [Zinfandel | Healdsburg Wine Tasting | BACA Wines](#)

### Fun Facts

Candied plum and berry aromas meet with apple juice and dried earth on the fruity nose of this bottling from a historic vineyard. The palate is much drier while still fruit-driven, offering candied apple and pomegranate flavors dusted in baking spice. **–Wine Enthusiast 91 Points**

The 2020 BACA Double Dutch Zinfandel is lively, bright, and well-built. This wine offers aromas and flavors of red berries, blackberries, and dusty earth. Enjoy it with Korean-styled grilled beef. **–Wilfred Wong 91 Points**



# Paso Robles A.V.A., Central Coast, California

