





2022 ZINFANDEL

SHORELINE SERIES

Head High's Shoreline Series is a love letter to our west coast, four very limited production, winemaker select wines, adorned with coastal vignettes as label art.

The connection between our wines and the Ocean is unmistakable.

Our grapes are sourced exclusively from Sonoma County, which extends from the northern reaches of Gualala, touching the Pacific Ocean, and continue for 53 miles south, tracing the edge of California until it meets the shores of Bodega Bay. From there, the county line turns eastward, eventually reaching San Pablo Bay.

Undeniably, the ocean's presence significantly influences the character of our vintages, making the preservation of a healthy ecosystem of utmost importance to us...

To contribute to a sustainable future, Head High proudly partners with the Sea Trees organization, actively supporting their ocean restoration endeavors to achieve our own carbon neutrality. Our commitment to maintaining a thriving ocean environment is unwavering, ensuring that the impact of our efforts will resonate in the quality of our wines for years to come.

We take pride in our Shoreline Series and sincerely hope that you relish these wines for how they taste and what they do.

TASTING NOTES

This Zinfandel was aged in a blend of twenty-five percent new French oak with the remaining going into neutral French oak barrels for ten months. Vibrant aromas of juicy plum and black currant seamlessly intertwine with a warm comforting finish of warm spices.

Pairs well with Chinese takeout, barbecued red meats and Roasted lamb.

ALCOHOL: 14.5% TA: 6.05

pH: 3.57	
TS: 2.2	
CASES: 220	







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