

CORO MENDOCINO



THE CORO MENDOCINO PROJECT

Coro Mendocino is a unique collaborative effort by Mendocino winemakers to create a class of ultra-premium wines that showcase the rich heritage and unique characteristics of Mendocino County. Coro means chorus in Italian and Spanish and is reflective of the spirit of this project... many voices singing the same song. This is the first time in U.S. history that winemakers from a region have set blending/aging parameters for a wine distinctive to the area. Zinfandel is the dominant varietal of Coro Mendocino, which also have at least one year in barrel and six months in bottle before release. Made entirely in Mendocino County and exclusively from Mendocino County fruit, these wines share a uniform bottle and label employing a special trademarked logo. For more information on Coro Mendocino, visit www.coromendocino.com

2002 PARDUCCI CORO TASTING NOTES

This brilliant, dark ruby wine offers mouth-watering, jammy aromas with a hint of black pepper. Concentrated flavors of blackberries and briar fill the mouth. Rich and balanced with a lingering finish, our 2002 Coro is delicious now or worthy of cellar aging. Enjoy this wine with a grass-fed beef filet with roasted garlic, duck breast with grilled peaches or eggplant and goat cheese gratin.

2002 PARDUCCI CORO TECHNICAL INFORMATION

Estate Grown, "Stone's Throw Vineyard"
adjacent to the winery, North of Ukiah,
Mendocino County

ZINFANDEL 58%

PETITE SIRAH 22.5%

SYRAH 19.5%

The three lots were fermented separately
before blending and aged for 18 months:

FRENCH OAK 51%

AMERICAN OAK 49%

BOTTLED: AUGUST 2004

FINISHED ALCOHOL: 14.5%

TOTAL ACID: 0.64G/ML

PH: 3.47

RELEASE DATE: JUNE 2005

CASES: 257