



MARIETTA CELLARS



ROMÁN ZINFANDEL 2023

North Coast

ABOUT MARIETTA CELLARS

Starting with only a handful of purchased grapes in 1978, Marietta Cellars has been a standout winery in Sonoma and Mendocino since the very start. Founded by Chris Bilbro, a Sonoma native with winemaking roots dated back three generations, Marietta rose to prominence with its revolutionary Old Vine Red, and has slowly expanded its estate holdings over the past thirty years, evolving into a beacon for high quality, balanced wines with unique character.

THE WINE

Named for beloved cellarmaster Román Cisneros, who has been with Marietta for over 32 years, this Estate Zinfandel comes from the Angeli and McDowell Valley vineyards. It captures the pure, vibrant character of Zinfandel before dark, oaky styles became the norm—fresh, juicy, and full of energy. The Virgin of Guadalupe on the label honors Román's selflessness and sacrifice, both for the Bilbro family and his own, and pays tribute to the Mexican-American heritage shared by Román and many members of the Marietta crew.

TECHNICAL INFORMATION

VARIETY: 93% Zinfandel, 5% Barbera, 2% Petite Sirah

VINEYARD: Zinfandel from Angeli Estate's 1880s Alexander Valley vines on gravel swales and McDowell Valley's mountain "cold sink," where cool nights preserve acidity.

WINEMAKING: Fermented in stainless steel tanks and barrel aged in neutral French oak barrels for 20 months before bottling.

VINTAGE: 2023's wet, cool season brought late, slow ripening—yielding dark, intense wines with bright acidity, restrained alcohol, and great aging potential.

AGING: After a long, cool fermentation, the 2023 Roman Zinfandel matured in neutral French oak barrels for 18 months before final blending.

ALC. BY VOL.: 14.9%

PRESS

93

Jeb Dunnuck

"Made with small amounts of Barbera, for an acid boost and savory spicy notes, and Petite Sirah, for tannic backbone and length, the 2023 Zinfandel Roman is named for a longstanding Marietta employee who has become part of the family. Fermented on the cooler side to gain focus and hold on to delicacy, it has an Old World soul in its austerity and reserve. Black olive, blackcurrant, and dustings of dried herb accent a medium-bodied core of layered concentration that finds its way to a long, elegant finish."

-Virginie Boone, Jeb Dunnuck

MARIETTA CELLARS

ROMÁN ZINFANDEL 2023

North Coast



PRESS

93

Jeb Dunnuck

PACKAGE SPECS

PACK: 12x750ml C

CLOSURE: Cork

PALLET: 14x4 (56)

CASE DM: 13x10x12 in

CASE WEIGHT: 40 lb

BTL DEPTH: 0 in

BTL HEIGHT: 12 in

BTL WEIGHT: 3.33333 lbs

TECHNICAL INFORMATION

VARIETY: 93% Zinfandel, 5% Barbera, 2% Petite Sirah

VINEYARD: Zinfandel from Angeli Estate's 1880s Alexander Valley vines on gravel swales and McDowell Valley's mountain "cold sink," where cool nights preserve acidity.

WINEMAKING: Fermented in stainless steel tanks and barrel aged in neutral French oak barrels for 20 months before bottling.

VINTAGE: 2023's wet, cool season brought late, slow ripening—yielding dark, intense wines with bright acidity, restrained alcohol, and great aging potential.

AGING: After a long, cool fermentation, the 2023 Roman Zinfandel matured in neutral French oak barrels for 18 months before final blending.

ALC. BY VOL.: 14.9%

SRP: \$30

UPC: NO UPC CODE

SCC: 10746751000124