



Where we stand is so much more than soil. This is Hallowed Ground, a silent, solemn legacy of determination and tenderness. Combined with grit and endurance, and faith in spite of it all. We call them Heritage vineyards, because they stand in testament to those grandfathers and great-grandfathers who, as far back as 1850, brought their vines to California in search of a new beginning and a sustainable way of life. These dry-farmed vineyards produce extraordinary little fruit. Each and every vine is hand-tended in a centuries-old tradition. But love is love, and passion is greater than profit. These farmers have taught their children to fulfill on a promise: Protect and nurture these vineyards against all odds. And generation after generation, the vineyards continue to repay them with intense and lively fruit. The commitment these families have made to such a hardscrabble life can be likened to the vines themselves: The young may defy all expectations, but the strength and determination of the old are to be revered. Here, many sacrifices have been made. This wine is our tribute to the memory of them.

NOSE:

Ripe, sweet blackberry notes are well balanced by vanilla and hints of cinnamon and smoked bacon.

PALATE FLAVORS:

This wine showcases sweet, dark fruits with loads of baking spices that are showcased by a soft, smooth texture that finishes with great breadth.

PALATE TEXTURE:

Very soft entry, big, broad tannins are balanced, sweetness on the finish, not too cloying.

HALLOWED GROUND PROPRIETARY RED WINE 2012

APPELLATION

NAPA VALLEY

VINEYARD PERCENTAGE

45% MANCINI VINEYARD (EST. 1953)
32% COOKE VINEYARD (EST. 1887)
13% LUIVISI VINEYARD (EST. 1908)
8% PARAS VINEYARD (EST. 1981)
2% NICHELINI VINEYARD (EST. 1928)

BLEND

66% ZINFANDEL
12% CHARBONO
10% PETITE SIRAH
8% GRENACHE
4% CABERNET SAUVIGNON

TA

.68 g/100 mL

pH

3.68

ALC.

14.8%

BARREL CONFIGURATION

18 MONTHS in 50% FRENCH OAK,
50% AMERICAN OAK

PICKING DATE

OCT. 10, 13, 17, 18 - 2012

COLD SOAK

5-6 DAYS

FERMENTATION

10-TON STAINLESS STEEL FERMENTORS
NATIVE YEAST

PUNCHDOWNS PER DAY

1 TO 2 PER DAY

PRODUCTION

1150 CASES

