



NOSE:

Cigar humidor, dusty black cherry, cinnamon and vanilla.

PALATE FLAVORS:

Rich dark brambleberry flavors, cedar and cracked white pepper spice.

PALATE TEXTURE:

A bounty of fruit, and velvet textures balanced with smooth integrated tannins and acid.

NAPA VALLEY ZINFANDEL 2013

APPELLATION
NAPA VALLEY

VINEYARD PERCENTAGE
60% MANCINI VINEYARD, CALISTOGA
30% NICHELINI VINEYARD, CHILES VALLEY
10% FREDIANI VINEYARD, CALISTOGA

TA
0.69 G / 100 mL

pH
3.59

ALC
14.5%

BARREL CONFIGURATION
10 MONTHS IN FRENCH OAK &
50% NEW AMERICAN OAK

PICKING DATE
OCT. 10-13, 2013

COLD SOAK
4 DAYS

FERMENTATION
4-10 TON STAINLESS STEEL FERMENTORS
2 DAILY PUNCHDOWNS PER DAY
7-14 DAYS FERMENTATION

PRODUCTION
600 CASES

