



2016 ESTATE MOUNTAIN CUVÉE ZINFANDEL

Harvest: September 28th, 2016

Vineyard Block: Old Vineyard

Planted: 2005

Aspect: Steep east-facing slopes

Soil: chunky Hugo Loam

Rootstock: St. George

Clone: St. Peter's Church

Blend: 87.5% Zinfandel, 10% Petite Sirah &
2.5% Syrah

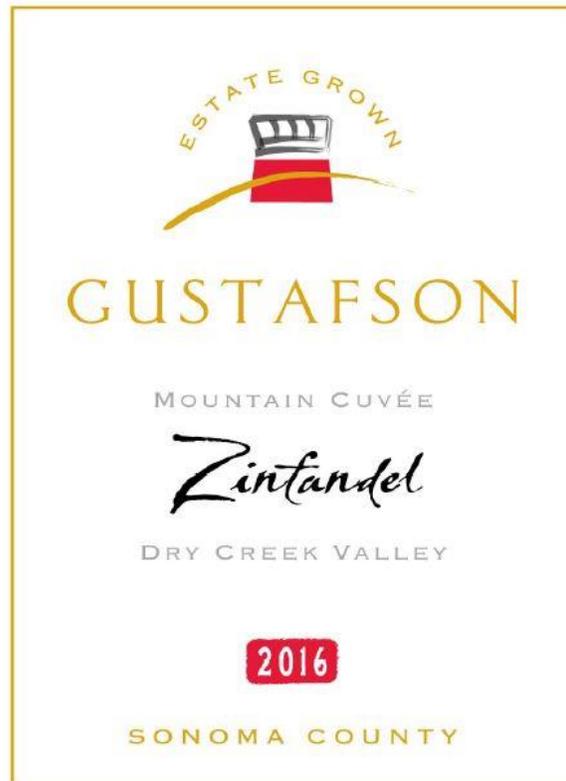
Aging: 15 Months French & American Oak,
35% New

Alcohol: 15.3%

Total Production: 462 Cases

Release Date: Spring 2018

Retail Price: \$28.00



Vintage Notes: The 2016 vintage was marked by the return of winter rains to parched regions of California. Heralded as an “El Nino” year, the expectations for significant winter rains were quite high with hopes of breaking the five year drought. Though falling short of lofty expectations, we recorded 58.3 inches of rain at the estate, nearly equaling the last two winters combined. The soaking rains allowed our vines to sleep a little deeper than the previous two years, waking from their winter slumber on February 21st. Bud break was followed by a gentle spring and a cooler-than-usual summer. These cooler conditions allowed the grapes to linger on the vine and soak up the delicious flavors of California sunshine. Harvested at peak maturity, the wines of the 2016 vintage are of excellent quality and a prime example of California winegrowing at its finest.

Winemaking Notes: Our “Old Vineyard” block is an ideal growing spot for Zinfandel. Lightly shaded in the afternoon, this exposure allows for slow ripening and good retention of natural acidity. Our Mountain Cuvée was harvested in the early morning hours of September 28th. The clusters were destemmed and mixed with roughly 10% Petite Sirah and co-fermented to allow for integration in the wine. A slow and steady fermentation produced wonderful complexity to complement the wine’s strong backbone of tannin and acidity. The wine was blended post fermentation with 2.5% Syrah to increase complexity and create an immensely approachable and easy drinking wine.

Tasting Notes: A fine expression of our sun-drenched mountain-top reds, the 2016 Mountain Cuvée Zinfandel features aromas of blackcurrant, blueberry, and ripe plums with nuances of toasty vanilla, violets, and toffee. The palate opens with bittersweet chocolate, blackberry jam, and black cherry, melting into a woody expression of charcuterie and earth. This balanced Zinfandel features well-structured tannin complemented by bright acidity, making for the perfect pizza or barbecue wine.