

ZINFANDEL MOON MOUNTAIN VINEYARD



TASTING NOTES

The Zinfandel block on historic Moon Mountain Vineyard contains the oldest vines on the property. Picking this Zinfandel is a balance of waiting for ripe fruit, though not too high in sugar, and maintaining the natural acidity. The deep purple color brings with it classic aromas of brambleberry, vanilla and violets.

On the palate black pepper and toffee come through along with solid tannins and bright acidity. But the underlying theme is finesse – everything desired in Zinfandel without going over the top. Bring it to a picnic or pair it with your favorite style of barbeque.

WINEMAKING

Blend: 100% Zinfandel

Yield: 1 ton / acre

Ferment: 15 days skin contact, open-top

fermented, hand punchdowns

Aging: 10 months in 100% French Oak, racked

twice, bottled unfiltered and unfined

Cellaring: 15-20 years

pH: 3.66 TA: 6.32 g/l

Alcohol: 14.3%

Production: 334 cases