

2020 California ZINFANDEL

Introduced to California during the Gold Rush, Zinfandel is considered by many to be America's heritage grape. This Zinfandel is our tribute to California wine history; its fruit was sourced from family-owned vineyards, all located in the state's oldest and most revered wine regions and some of which are over 100 years old.

VINEYARDS

This wine blends lots from select vineyards in top growing regions: Amador County (44%), El Dorado County (43%), Lake County (8%), and Napa County (5%).

WINEGROWING

2020 was a spectacular year for Zinfandel. Dry conditions, coupled with a long, mild, growing season across regions, created small, concentrated Zinfandel berries full of exceptional flavor. Throughout the year, we used aerial photos produced using NDVI (Normalized Difference Vegetation Index) technology to tailor sustainable farming practices specific to each vineyard block. We harvested at night, preserving the bright acidity which developed over the season.

WINEMAKING

The grapes were carefully destemmed and optically sorted, a process which takes photos of every single grape and removes any not-perfect berry to ensure only specific and ideal fruit made it into the wine. A cold soak extracted color and flavor before primary fermentation began in tank. The wine was gently basket-pressed and then racked to oak barrels to finish primary fermentation, malolactic fermentation, and aging.

TASTING NOTES

The wine bursts with bright fruit aromas of cherry and red plum, with notes of vanilla, holiday spices, and lavender all jumping out on the nose. Plum flavors continue to the palate, joined by layers of raspberry

jam, mocha, clove, and white pepper. The midpalate is soft and creamy, framed by fine tannins and ending with a long, lush finish which will leave you wanting another sip.

FOOD PAIRINGS

Our favorite Joy of Cooking® pairings* for this wine include Braised Short Ribs, Lasagna Bolognese, and Pan Roasted Rack of Lamb. *Recipes for pairing may be found in *the Joy of Cooking*.

RELEASE DATE	August 2022
APPELLATION	California
VARIETAL COMPOSITION	98% Zinfandel 2% Petite Sirah
HARVESTED	August 29th-October 12th
AVG BRIX AT HARVEST	26.4
COOPERAGE	15 months in American (10% new) and French oak
ALCOHOL	15.9%

