



2012 ZINFANDEL CRIMSON HILL VINEYARD

VINEYARD

The vineyard and estate winery are at 2,000 feet elevation and overlook the southern end of Clear Lake. The 7-acre vineyard block is planted in well-drained, sloped, crimson red, volcanic soil that provides the perfect site for growing great red wines. The climate is ideal for mid- to late-season reds. The daily warm temperatures in the spring and summer are tempered by daily afternoon winds. The vineyard is trellised with 30-inch cross arms to spread the canopy in order to capture full sun, increase air movement, and provide room for large clusters.

WINEMAKING

Our Zinfandel, a customer favorite, is picked very ripe to create its fruit-forward style. The grapes were gently destemmed and then cold-soaked for three days. Fermentation was in small open top fermentors where the must was punched down twice daily until fermentation subsided. The new wine was then aged in neutral oak barrels for 16 months and blended with 8% Petite Sirah from the nearby Snows Lake Vineyard.

TASTING NOTES

This fruity Zinfandel exhibits aromas of ripe raspberry and currant fruits with hints of mocha, lavender, and mint. The flavors are lively and full of juicy ripe raspberry fruit sorbet with hints of orange zest. The wine finishes with lasting ripe berry flavors.

Harvest: October 18, 2012
Harvest Yield: 4.6 tons
Harvest Brix Average: 25.1
Harvest Acid: 3.1 g/l
Harvest pH: 3.90

Bottling: April 8, 2012
Alcohol: 15.9%
Bottling Acid: 6.1 g/l
Bottling pH: 3.58
Production: 979 cases
Retail Price: \$25



