



2014

*Zinfandel*

*Santa Cruz Mountains*

### Winemaker's Notes

Our 2014 Zinfandel comes from a dry farmed, self-rooted vineyard tucked up in the Zayante area of the Santa Cruz Mountains. The grapes were harvested from head-trained Pichetti clone vines, that tend to produce wines with pepper and spice notes, and trellised vines with greater sun exposure that express greater fruit characteristics. The grapes were destemmed into three open top fermenters and cold soaked for 48 hours. Three different yeasts were used to ferment the must to enhance complexity in the final blend. The cap was punched down into the must by hand one to three times per day. Fermentation took place over an 11 to 18 day period. The free run and pressed wine was barrel aged separately for 20 months in 15% New American Oak. The final blend was assembled shortly before bottling in July of 2017 without fining and coarse filtering.

### Tasting Notes

Cherry, raspberry, blood orange, tea leaves and juniper & black pepper.

### Technical Info

Harvest Date: September 19 <sup>th</sup> , 2014	Cases Produced: 120
Harvest Brix: 25.3-27.0	Alcohol: 15.2%
pH: 3.24	Aging: 20 months (15% New American Oak)
TA: 8.7 g/L	Bottled: July 2017
Vineyard: Zayante Vineyards	Residual Sugar: 1.6 g/L

*Sharing wine with family, friends, laughter & love*