



## Zinfandel Napa Valley 2014



### **GRAPE VARIETIES:**

Zinfandel

### **GRADE:**

15.5% vol

### **TYPE OF SOIL:**

Gravelly loam and clay to thin, rocky

### **COLOUR:**

Red

### **AROMA:**

Caramel candy- apple, molasses and a hint of black cherry.

### **PALATE:**

Cherry licorice, smoky cedar, and black peppercorn followed by sweet oak, dill and black cherry cobbler. A lengthy, spicy finish.

## KNOW THIS WINE BETTER

Planted in 1975, the vines used in our wines are some of the oldest in Chiles Valley. Planted on a Northeast/Southwest row orientation, the vines are able to maximize sun exposure to each cluster creating rich, complex flavors.

These grapes were treated to 25 days on skin-contact during fermentation to allow for maximum concentration and extraction from the skins and seeds. A small lot fermentation and extended maceration is something typically done in highly rated boutique wineries to allow the tannins and complex structure from the grapes to break down slowly into the juice alongside fermentation. There was a second fermentation of 100% malolactic in-barrel to soften the acid and round out the mid palate. The wine was aged for 18 months in 100% American oak (85% new and 15% once-used with medium toast).