

NAPA VALLEY

Raymond

2012 SMALL LOT COLLECTION OAKVILLE ZINFANDEL



TECHNICAL NOTES

APPELLATION: OAKVILLE
VARIETALS: 95% ZINFANDEL, 5% PETITE SIRAH
ALCOHOL: 15.5% BY VOL.
PH: 3.65
TA: 6.17
FERMENTATION: 100% BARREL AGED FOR 18 MONTHS IN ONCE-USED FRENCH & AMERICAN OAK

IN THE VINEYARD

The grapes for our 2012 Small Lot Oakville Zinfandel are grown from high quality vineyards in the Oakville District. Home to young vines that are expertly maintained in exquisite well-drained, red and orange soil, the vines are arranged in the optimal layout for sun exposure and grape ripening maturity. A hint of Petite Sirah was included for flavor intensity and complexity, creating a wine that is worthy of inclusion in our limited-production Small Lot Collection.

ABOUT THE VINTAGE

"Classic" and "perfect" are just two accolades being bestowed upon the 2012 Napa Valley growing season and harvest. Textbook conditions saw near-ideal spring bud break, steady flowering, even fruit set, and a lengthy stretch of warm days and cool and often foggy nights during the long summer months. Late and light rains held off until Napa Valley's treasured wine grapes found optimal ripeness, bringing exceptional quality to the crush pad and into the cellar.

CONVERSATIONS WITH THE WINEMAKER

The grapes for our 2012 Small Lot Oakville Zinfandel were hand sorted and fermented on the skins for ten days with pump-overs performed twice daily. After fermentation, the wine was gently pressed, racked and moved to once-used French and American oak barrels for 18 months.

WINE PROFILE

Perfect for summer barbeques, this Zinfandel opens with enticing aromas of black cherry, blueberry, and pepper that lead to a palate of brambleberry, raspberry, and a hint of vanilla. With well-rounded tannins, the wine gives a lush mouthfeel that can be enjoyed immediately but has the structure to benefit from 3-5 years in the cellar. Try pairing this delicious wine with braised short ribs or a rack of lamb.