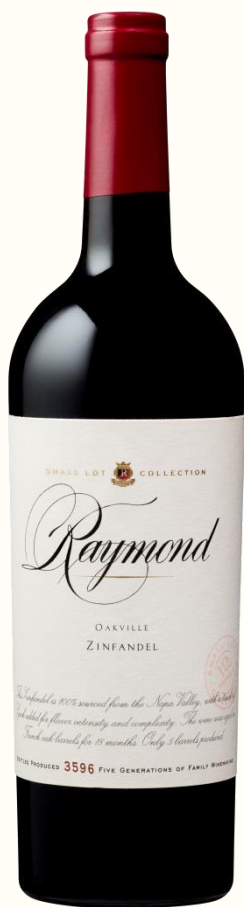




2014 SMALL LOT COLLECTION

HOWELL MOUNTAIN ZINFANDEL



TECHNICAL NOTES

APPELLATION: HOWELL MOUNTAIN

VARIETALS: 95% ZINFANDEL, 5% PETITE SIRAH

ALCOHOL: 16.5% BY VOL.

PH: 3.99

TA: 5.4 G/L

FERMENTATION: 100% BARREL

AGED FOR 13 MONTHS FRENCH OAK,
40% NEW

IN THE VINEYARD

The grapes for our 2014 Small Lot Howell Mountain Zinfandel are from a single vineyard in the Howell Mountain AVA. The volcanic soil has excellent drainage and the grapes were harvested from a shadier side of the vineyard to avoid over exposure to the sun. 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

Vintners are using words like “quality,” “depth of flavor” and “excellent” to describe the 2014 vintage in Napa Valley. Many also noted “perfect weather,” “abundant crop” and “good fortune”. Harvest started and ended earlier than usual. The first grapes for sparkling wine picked on July 30 and nearly all harvest activity was completed by the third week in October – for many, a full two weeks ahead of the normal harvest schedule.

CONVERSATIONS WITH THE WINEMAKER

The grapes for our 2014 Small Lot Oakville Zinfandel were hand sorted and fermented on the skins for 19 days with pump-overs performed twice daily. After fermentation, the wine was gently pressed, racked and aged in French oak barrels for 13 months.

WINE PROFILE

Aromas of fresh strawberry, raspberry and hints delicate white flowers burst forth from the glass in our 2014 Small Lot Howell Mountain Zinfandel. Rich flavors of crème brûlée, rhubarb, Earl Grey tea and orange peel mingle and spread across the palate. With integrated, round tannins the wine has a rich mouthfeel and good structure. Enjoy it with grilled duck breast or BBQ ribs.