



HAYES VALLEY

2018 HAYES VALLEY ZINFANDEL

The Hayes Valley Zinfandel is not your average California Zin, with high alcohol and over ripe characteristics. This Zinfandel is the best representation of what an “everyday Zin” would be like. Bright red fruit aromas with hints of pepper and spice, mixed with soft tannins and a light structure. When crafting this Zin we don’t let the grapes get over ripe and close to raisins and we ensure the natural acid is preserved for a balanced structure. The subtle tannins and juicy mouthfeel make this Zin a wine you can drink on its own as well as please even the most avid of Zin drinkers.

HARVEST NOTES

2018 was the second consecutive winter of above average rainfall on the Central Coast of California. The vines now at peak production were thriving in the wet soil profiles and came sprouting out at bud break with a vengeance. Spring was mild with seasonal temperatures and a late May rain was just after fruit set, allowing for a little extra water going in to a below average temperature summer. Only 1 heat spike in the summer gave us ideal ripening conditions for the grapes, and optimal conditions for a slow even set. The harvest was a later than average start, but warm temperatures through the end of October allowed for a prolonged, spread out and outstanding harvest season.

WINEMAKING NOTES

The Hayes Valley Zinfandel is hand picked and hand sorted prior to destemming to closed top tanks for a 24 hour cold soak. The shorter than average cold soak allows for this Zin to not be overly extracted and maintain it’s soft and subtle structure. Post fermentation the wine is aged on 25% New American Oak and a mixture of neutral American and French oak. American oak is a great partner for Zin as the wider grain in the oak staves allow for a quicker integration giving the Zin its oak tannin structure faster and keeping the wine soft from a shorter time in barrel, between 12-14 months.

TASTING NOTES

Color: Ruby

Aroma: Black cardamom, smoke, oak

Structure: Light to medium body, medium tannins, high acidity

Flavors: Fig, black cherry, pepper

Pairings: BBQ pizza, swiss mushroom burger, spicy carne asada tacos

TECHNICAL INFORMATION

Vineyards: Central Coast

Blend: 100% Zinfandel

Aged: 12 months on 25% New American Oak, 75% Neutral American and French Oak

Harvest date: Sept. 22 – Sept. 25

Average Brix at Harvest: 25.5

pH: 3.51

TA: 0.70

Bottling Date: Jan. 15, 2020

Alcohol %: 15.0%

Sugars: 0.15 g/L

