



2012 OLD VINE ZINFANDEL

Appellation:	Calistoga, Napa Valley
Cooperage:	85% New American Oak
Alcohol:	15%
Bottled:	March 19, 2014
Released:	May 1, 2014
Cases Produced:	710

This is our 20th vintage of Old Vine Zinfandel, crafted from the 90 year-old Frediani Vineyard in Calistoga, Napa Valley and 6% Cabernet Sauvignon from our Oakville Estate.

TECH DETAILS:

Average Sugar:	26.4 Brix
Acidity:	0.63 g/100ml
pH:	3.68
RS:	0.48%

FERMENTATION AND AGING:

The fruit was sorted both in the vineyard and on the crush-pad, then gently crushed into small fermenters. Here we left the juice fermenting on the skins for ten days after inoculation with cultured Pasteur Red yeast. The wine went through a combination of punch-downs and pump-overs twice daily during this timeframe. The wine was racked into 85% new American oak barrels and left to age for twenty four months slowly going through native malo-lactic fermentation.

CHARACTERISTICS:

This delicious wine opens with concentrated aromas of sweet blackberry and oak that gives way to a palate of dark fruit compote, sweet cedar and elderberry jam. This wine is structured and complex with a full bodied finish and round tannins. A perfect accompaniment with BBQ ribs, grilled lamb, spicy marinated beef, and blue cheese.

Mrs. Venge

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