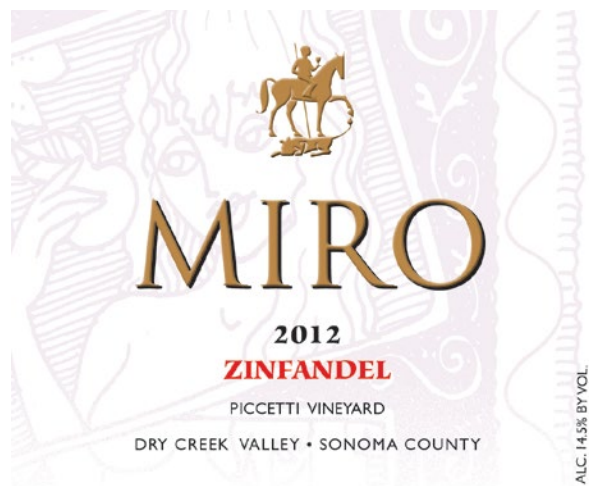




2012 PICCETTI VINEYARD ZINFANDEL



HARVEST DATE: October 14, 2012
BLEND: 90% Zinfandel
10% Petite Sirah
BRIX AT HARVEST: 25.5
BARREL AGING: 11 months
ALCOHOL: 14.5%
TA: 0.62g/100ml
RS: 0.2%
pH: 3.64
BOTTLING: April 3, 2014
PRODUCTION: 402 cases

Vineyard: The grapes are from Piccetti Vineyard situated on the north end of Dry Creek Valley, about 800 feet above the valley. The vineyard, planted by Joe Vogensen, is over 30 years old.

Decomposed rock and brick red Manzanita type soils are well suited for low pH Zinfandels, resulting in wines of deep red color and solid, ageworthy structure.

The Vintage: One word: intense! Everything ripened at the same time and there was a lot of it! The quality of all varieties was outstanding. 2012 brought California back on track after several unusual grape growing seasons.

Winemaking: The fruit was handled in the gentlest way possible, hand sorted and fermented in small open top fermenters with the minimum necessary hand punch-downs per day. As usual, the techniques I used were designed to extract all the beautiful Zin aromas and de-emphasize any harshness in tannins. The malolactic fermentation was done in barrels; aging was done in 25% new European oak barrels for about 11 months.

Winemaker's Tasting Notes: The wine is bright and lively with concentrated aromas. The predominant aromas are of dark cherry, blueberry and plums with classic raisin accent notes. The fine oak barrel aging brings in subtle aromas of vanilla, brown sugar, cinnamon and slight toast and smokiness. The mouth feel is solid, with medium body and very soft and elegant tannins that accentuate the wine's long and juicy finish. Zinfandels, when balanced, are very versatile food wines with a broad range of exciting pairings. This wine is delicious now, but with some patience and proper aging in 2-5 years it will be even better. Cheers!

Miro Tcholakov