

# 2012 ZINFANDEL

## Redwood Valley



### IN THE VINEYARD

The fruit for this wine comes from two different vineyard sites located in Redwood Valley, Kazmet and Oldham. Both of these older, head-pruned vineyards provide rich, ripe fruit that this warmer inland region is known for. These brambly outliers sprawl amongst the encroaching subdivisions. The Kazmet Vineyard is lovingly cared for by Neil Mettler and his wife, Leila Kazimi, who have a family history in farming that they cannot seem to leave behind. They both have other careers, but find the time to manage the vineyard in their spare time. The Oldham Vineyard occupies the common space between several houses constructed amidst the old vineyard. It is farmed by Bill Oldham, a Pest Control Advisor who helps manage our Anderson Valley vineyards. The 2012 vintage was marked by late spring rains and mild temperatures all summer. A warm spell late in the season pushed the grapes to ripeness.

GRAPE VARIETAL  
100% Zinfandel

VINEYARDS  
84% Kazmet  
16% Oldham

APPELLATION  
Redwood Valley

BOTTLING DATE  
September 4, 2013

### IN THE CELLAR

The fruit was destemmed carefully. Leaving behind the majority of raisins results in less pruneey flavors and limits the alcohol in the wine. The must was pumped to open top fermenters and allowed to cold soak for three days. It was then inoculated with RP15 and Clos yeast. The RP15 yeast was isolated from the Rockpile AVA in Sonoma County, which is renowned for its old vine Zinfandel. This special yeast brings out the fruity flavors and mineral characteristics of the varietal unique to the North Coast region. Post-fermentation, the wine was pumped to stainless steel tanks to settle for three days before being racked to barrels. It completed malolactic fermentation in a mix of American and European Oak barrels, with 20% new oak. It was stirred on the lees until completion of malolactic fermentation, and was sterile filtered prior to bottling. No eggs, dairy, or other products derived from animals were used in the production of this wine.

ALCOHOL  
15.1%

TITRATABLE ACIDITY  
5.3 g/L

pH  
3.82

CASES PRODUCED  
438

RELEASE DATE  
July 19, 2014

### IN THE BOTTLE

Aromas of blackberry pie and cassis complement undertones of green tea, star anise and rock dust. Flavors of tart black plum and ollallieberry with hints of black tea and caraway. It will develop in the glass if given time; when young, consider decanting before consumption.

### AT THE TABLE

A medium-weight wine with great structure, this is a unique expression of Zinfandel that will pair beautifully with food. Fabulous with salty and/or smoky charcuterie, such as prosciutto or Jamón Iberico or Serrano. Great with pepperoni pizza! Try it with any sort of barbecue or a meaty fish, grilled over fire.

