

2011 ZINFANDEL

Vittorio Vineyard, Redwood Valley



IN THE VINEYARD

This very limited release is a new wine for us. The vineyard, located on bench lands just east of the Russian River, is named for Victor (Vittorio) Testa an early farmer who planted numerous vineyards around Ukiah and Redwood Valley. It is currently being farmed by the fourth generation of the Testa family, his granddaughter Kathryn and her husband Jessie. Vittorio Vineyard is a treasure chest of Italian varietals, old head pruned vines that are now CCOF certified organically farmed. In 2011, rain during bloom caused shatter in the Zinfandel blocks, and reduced the crop load. While disappointing at first, this proved advantageous. The open clusters helped prevent damage from rot, and allowed the grapes to fully ripen in the cold and wet vintage.

IN THE CELLAR

The grapes were destemmed to an open top dairy tank and cold soaked for three days before inoculating with D254 yeast. We racked the wine at dryness and allowed it to settle another three days before moving it to a mix of American and Hungarian barrels (one third new). We then stirred it on the lees until completion of malcolactic fermentation, and let it age for 10 months in barrel, before sterile filtering, and bottling.

IN THE BOTTLE

This wine has aromas of wild blackberry cobbler, star anise, coffee, and a hint of orange peel. In the mouth it presents flavors of red raspberry, boysenberry, marionberry, and cocoa powder. With a supple weight and refined texture, its fruit flavors are focused by bright acidity.

AT THE TABLE

The juicy berry fruit of this Zinfandel pairs wonderfully with grilled meats, barbeque sauces, and full-flavored pasta dishes.

GRAPE VARIETAL
100% Zinfandel

VINEYARD
Vittorio

APPELLATION
Redwood Valley

BOTTLING DATE
September 4, 2012

ALCOHOL
14.2%

TITRATABLE ACIDITY
7.1 g/L

pH
3.54

CASES PRODUCED
151

RELEASE DATE
April 2014

