

APPELLATION: Napa Valley

COMPOSITION:

93% Zinfandel,
6% Petite Sirah,
1% Cabernet Sauvignon

AGING: 17 months, 28% new oak
(75% French, 25% American)

ALCOHOL: 14.9%

T.A.: 0.58 g / 100ml

PH: 3.59

HARVEST DATE: September 8–29, 2017

RELEASE DATE: June 2020

CASES: 5,000 (12-pack cases)

With more than 40 years of winemaking heritage in California's most fabled wine region, Napa Cellars embodies the classic, unmistakable style of Napa Valley. Veteran winemaker Joe Shirley crafts our wines from estate vineyards and coveted partner sites throughout Napa's most revered sub-appellations. Meticulous care in the vineyard, coupled with gentle winemaking techniques, ensures our wines reflect the quality and richness of Napa Valley's terroir.

VINEYARDS

Grapes for the Napa Cellars 2017 Zinfandel are hand-selected from vineyards in the warmer areas of Napa Valley, including St. Helena, Yountville, Oak Knoll and Calistoga. Zinfandel grows best in warmer climates, and sourcing grapes from these areas results in complex and concentrated fruit. Zinfandel is not nearly as ubiquitous as Cabernet Sauvignon in Napa Valley, and makes up roughly 2% of total acreage.

CLONAL SELECTION

Heritage (looser clusters, smaller berries), clone 2, Dupratt and Mendocino selections

HARVEST

The 2017 growing season offered superlative growing conditions with abundant rain at the beginning of the year. Harvest brought lower yields with fruit of excellent quality.

WINEMAKING

After a cold soak designed to extract color from the skins, the grapes were pressed early to avoid extracting harsh tannins. Following a 12 to 18-day maceration period and fermented with the délestage method, the lots were aged in 28% new French and American oak barrels for 17 months. The partial use of new oak helps preserve the big Zinfandel flavors, while still imparting warm, spicy characteristics to create an elegant and balanced wine.

WINEMAKER NOTES

Our 2017 Zinfandel boasts bright aromas of fresh plum, dark cherry, dark brambly fruit such as boysenberry and blackberry with hints of spice, gingerbread, clove and mocha. On the palate, intense flavors of cherry, plum, boysenberry and lingering toasted notes are threaded with hints of gingerbread. This wine is weighty and juicy with balanced acidity accenting soft and supple tannins. Winemaker Joe Shirley recommends pairing this wine with chicken cacciatore or a well-seasoned steak topped with fresh basil.

A TRUE NAPA VALLEY CLASSIC SINCE 1976

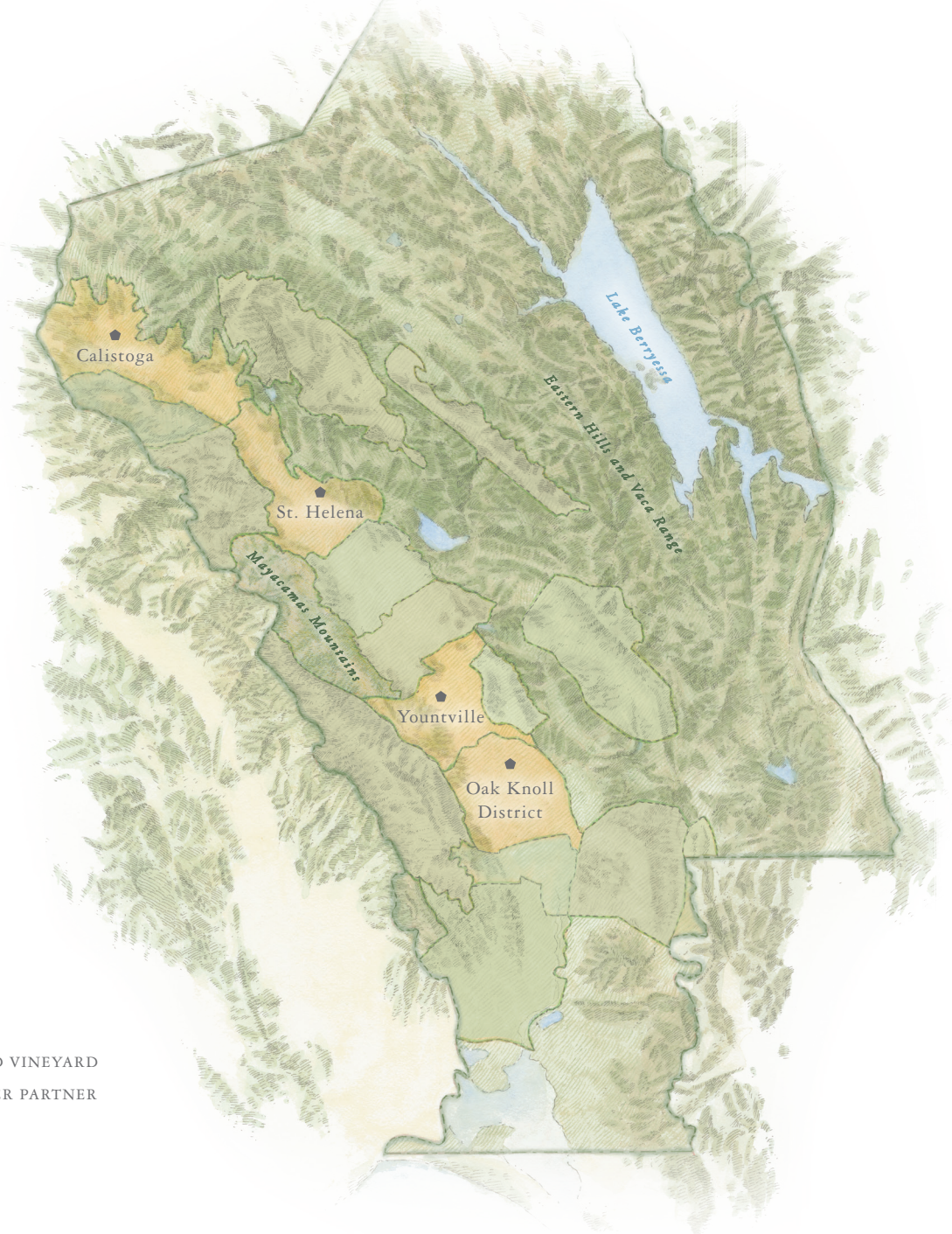
NAPACELLARS.COM

Estd.  1976

NAPA

CELLARS

VINEYARD SOURCING
ZINFANDEL | v. 2017



○ OWNED VINEYARD
◆ GROWER PARTNER

A TRUE NAPA VALLEY CLASSIC SINCE 1976

 NAPACELLARS.COM