

APPELLATION: Napa Valley

COMPOSITION:
85% Zinfandel
15% Petite Sirah

AGING: 19 months, 34% new oak
(91% French, 9% American)

ALCOHOL: 14.9%

T.A.: 0.60 g / 100ml

PH: 3.64

HARVEST DATE:
August 28–September 22, 2015

RELEASE DATE: October 2017

CASES: 10,000 (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.

VINEYARD

Grapes for the Napa Cellars 2015 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 clone (looser clusters, smaller berries)

HARVEST

The 2015 growing season in Napa Valley started out with unseasonably warm temperatures in the late winter and early spring, which resulted in an early bud break and bloom. Overall, the vintage was defined by lower yields and high quality fruit.

WINEMAKING

After a three-day cold soak designed to extract color from the skins, the grapes were pressed early to avoid extracting harsh tannins. Following a 10 to 14-day maceration period and fermented with the délestage method, the lots were aged in 34% new French and American oak barrels for 19 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 2015 Zinfandel boasts bright aromas of fresh berry compote, black cherry, plum, and sweet vanilla. On the palate, ripe raspberry, blackberry and tart cherry are threaded with hints of clove, star anise and bits of baking spice. This wine is weighty with juicy tannins and bright acidity, helping make the red fruit notes pop. 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

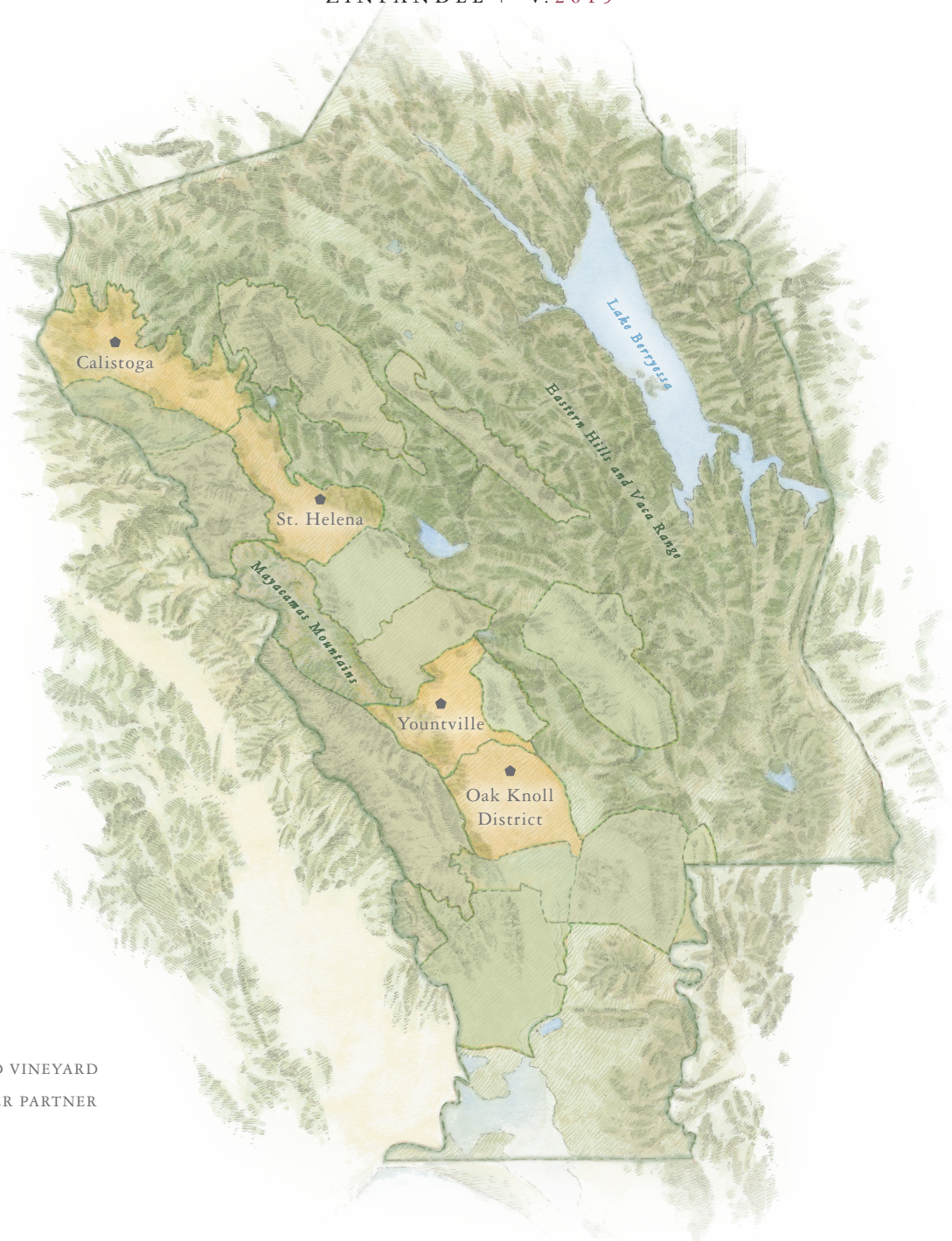
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VINEYARD SOURCING
ZINFANDEL | v. 2015



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