

CRAFTWORK

Estate Grown Zinfandel

Monterey, California 2013

Wine Highlights:

- Intense fruit flavors, deep color, full varietal expression
- 100% Estate Grown, Produced & Bottled



Tasting Notes: Aromas of plum and black current mingle with ripe, juicy flavors of black cherry and strawberry jam. Well integrated tannins unfold into a rich layered finish. The firm tannins make it a terrific pairing with tri-tip steak, sausage, and juicy burgers.

Winemaking: Upon arrival at the winery, the grapes were destemmed, crushed, and fermented in small lots in open top fermenters. Next the firm cap of skins and seeds that bubble up and form on the surface during red fermentation was gently “punched down” several times a day. Punching down is a traditional method that gives the skins as much contact with the fermenting wine as possible, allowing the color and the phenols from the skins to be transferred to the wine. After a 10-day fermentation in stainless tanks, the wine was aged with a combination of Hungarian and American oak to round out and soften the rich, black fruit flavors.

Vintage: Following a picture-perfect 2012 growing season, the 2013 vintage was another beaut. Spring came early and lasted long. In the summer, cool nights led into overcast mornings that were followed by breezy, warm afternoons. These temperate conditions and ideal temperatures made the 2013 growing season an excellent one for even ripening and good flavor development.

Vineyards: The Zinfandel grapes were sourced from our estate San Lucas and Hames Valley vineyards. Hames is located at the southern edge of Monterey County and has a climate characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. The majority of this blend came from San Lucas, about 20 miles north of Hames Valley, is characterized by its beautiful rolling topography, sunshine-filled days, and cool nights.



Suggested Retail: \$19.99