VINEYARDS

This special bottling of Mendocino Zinfandel is a combination of our favorite Mendocino Zinfandel vineyards. Lolonis Vineyards were planted around 1950 and have been farmed organically ever since. Pacini Vineyard was planted in 1943, is dry farmed, thus is a low yielding vineyard with concentrated flavors. DuPratt Vineyard is in the Mendocino Ridge appellation, which is grown above 1400 ft and near the coast.

SEASON

2008 was a cool growing season, no shortage of water from winter rains, and showers throughout the growing season. Growing conditions were wet although break and bloom happened fairly normal with some varietals having smaller crops. Summer temperatures were moderate with minimal heat spikes. Harvest conditions were difficult and through scattered rains. By the time the heavy rains came in November most of our fruit was in the barn, and although difficult did produce some outstanding wines.

WINE STYLE & TASTING NOTES

The grapes are crushed then fermented individually at temperatures just under 90F. The 3 individual lots are fermented in stainless tanks and then aged in Hungarian and French oak for 10 months. The lots are blended just before bottling so the integrity of each individual vineyard can be tasted in the wine. We use mostly Lolonis Vineyard Zinfandel for this blend, with a smidge of Pacini Zinfandel and a touch of DuPratt Zinfandel. This Zinfandel depicts fresh red fruit, mint, ripe prune and raspberry characteristics, nice dark fruit and allspice fill the mid palate that is complimented with a dusty fig finish. It's a mouthful of flavor.

FOOD PAIRINGS

Perfect for pairing with an assortment of cheeses, such as white cheddar, a mild blue or Pecorino. A spicy Cioppino or pork sausages with grilled eggplant would also be great compliments.

ACCOLADES