VINEYARDS

Robin Hill vineyard is the source of this Zinfandel. Second generation grape-grower Jeff Lyon manages the vineyard, located in the Northern part of the county, not far above the shores of Clearlake. The viticultural materials, techniques, climate, and soils combine to produce a Zinfandel that shows both the fresh juicy fruit and more ripe character of the variety. Spice, tobacco, and cocoa are also characteristics of the vineyard.

SEASON

2011 was a very cool growing season with scattered rains throughout the year and harvest. A cool spring and summer were punctuated by late season heat spikes. The heat spikes did finally ripen the grapes, although special care had to be taken throughout the process for optimum quality. Harvest conditions were difficult although the conditions produced lighter and more focused wines, with higher levels of natural acid.

WINE STYLE & TASTING NOTES

Somewhere in that balance between cool and hot climate zinfandel, this wine has both a fresh and vibrant aspect, as well as some richness, ripeness, and depth of flavor. Red and dark berry fruit combines with subtle oak, minty herbal complexities along with a touch of earthiness. A small percentage of Petite Sirah is blended into this wine as a traditional measure for structure.

FOOD PAIRINGS

The flavors of this Zinfandel are bold and supple. Recipes from the grill such as, chicken, pork, and red-meat pair well with it. Our favorite dishes tend to be richer southern Italian or other Mediterranean dishes.