
STEELE DUPRATT ZINFANDEL 2012

VARIETAL HISTORY

Grown in the Mendocino Ridge appellation, this mountain vineyard is nestled amongst redwood trees and bracken ferns. Planted in the 1916, sampling this old vine vineyard numerous times throughout harvest season is a must. Jed knows the finicky nature of this vineyard, having worked with the fruit since the late 70's while he was the winemaker at Edmeades Winery.

SEASON

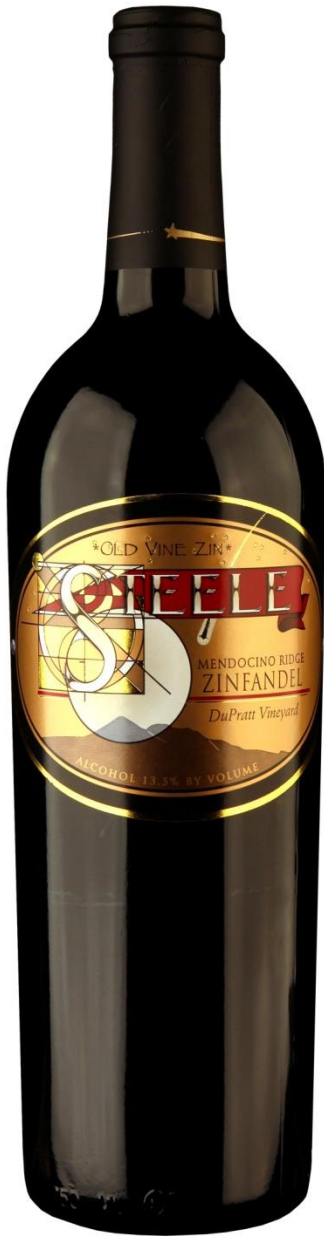
2012 was a very good growing season with hardly any rain throughout the year and harvest. A beautiful spring and summer were followed by harvest conditions that were ideal, producing quality, focused wines.

WINE STYLE & TASTING NOTES

This tiny 5.5 acre plot of old vines has always produced wines of spectacular quality. Aging for 16 months in a special mix of Hungarian and French Oak barrels is the other key to the great flavors and drinking pleasure that is a hallmark of the DuPratt Zinfandel. The long season and elevation makes wines that are rich, elegant and complex. This DuPratt Zin has complex dark fruit flavors of blackberry, black cherry and bramble.

FOOD PAIRINGS

This wine would complement all mild cheeses. Try with a grilled pork tenderloin or rack of lamb.



APPELLATION Mendocino Ridge **HARVEST DATES** October 13th, 2012 **ALCOHOL** 15.2% **BRIX** Average 25.5 **FERMENTATION** Average 21 days at 88°F **pH** 3.62 **TA** .63g/100mL **BARREL AGING** 16 months in French, and Hungarian oak; 35% new oak **VINE AGE** Avg. 95 years **YIELDS** 3 tons per acre **CASE PRODUCTION** 450 cases