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.

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 soft tannin, with a touch of herbal tea and spice.

FOOD PAIRINGS

This Zinfandel pairs nicely with grilled meats, or rich tomato based sauces, such as Bolognese. Very tasty with a Margherita pizza.

ELEVATION Avg. 1400ft
APPELLATION Lake County
HARVEST DATES September 19th, 2013
ALCOHOL 15.2% BRIX Average 26.5
FERMENTATION Average 21 days at 82°F pH 3.70 TA .59g/100mL
BARREL AGING 12 months in French, American, and Hungarian oak; 20% new oak
VINE AGE Avg. 15 years
YIELDS 3-4 tons per acre
YEAST Native Ferments
PRODUCTION 1200 cases