

## GROWING SEASON

2011 presented challenges in the vineyard and is widely recognized as 'a winemaker's year'. Interestingly the rains that came unseasonably in September and October affected some varietals more than others. Zinfandel, which is a large-clustered varietal, should have suffered from the rains, but the early flowering put the fruit at a stage where it showed good resistance to mold and rot organisms. We did not enjoy the intense heat typical of other vintages so the berries matured slowly but thoroughly. The generally cooler weather resulted in a focus on more red fruit with bright cherry, currant, and raspberry fruit dominating the palate.

## VINEYARD DETAILS

Over 70% of the fruit in this wine was sourced from our Sonoma County vineyards. Sonoma is the stronghold of high quality Zinfandel in California and our vineyard sources range from valley floor to hillside locations. The various elevations contribute layers of complexity to the final blend and showcase the versatility and chameleon-like qualities of this special grape. Nearly all the vineyards used in this blend are trained to traditional trellis systems allowing for a narrow fruiting zone and good exposure of the fruit to sunlight and wind, both of which help us to gain full maturity in an otherwise challenging vintage.

## TASTING

COLOR	Deep red with blue tones
NOSE	Raspberry compote, crushed bing cherries, red currant
PALATE	Rich and full with bright acidity and fresh fruit notes. Creamy caramel roundness emphasizes the spicy backnotes and the juicy fruit finishes with a touch of pepper.
FOOD PAIRINGS	Great with everyday foods. A beautiful partner to pizza – especially those with fresh tomato toppings. Zinfandel also pairs well with Indian cuisine – a touch of curry complements the spice and the juicy fruit helps tame the spice on the palate.

## COMMENTS

XYZin seeks to celebrate the heritage of the Zinfandel grape in California by working with vineyards of multiple ages, clones, and training systems. Our celebration of the many facets of the Zinfandel varietal leads us to discover some of the vineyard gems of California.

## TECHNICAL SPECIFICATIONS

GRAPE VARIETY Zinfandel	CASES PRODUCED 5360 cases	ALCOHOL 14.5%
APPELLATION California	MATURATION Aged 15 months in French and American Oak	PH 3.58
BLEND 91% Zinfandel with Petite Sirah, Tannat, and Syrah	RELEASE DATE March, 2013	TA 6.3 g/L

OLD VINE  
ZINFANDEL

2011

