



**VARIETY:**  
Zinfandel

**VINEYARD:**  
San Lucas

**APPELLATION:**  
Monterey

**HARVEST DATE:**  
Oct 29, 2018

**ALCOHOL:** 15.2%

**PH:** 3.44

**TA:** 6.6 g/L

**AGING:**  
83% American oak,  
17% Hungarian oak, 18 months

**BOTTLING DATE:** July 24, 2020

**CASES PRODUCED:** 233



## 2018 ESTATE ZINFANDEL

### TASTING NOTES

Zinfandel is often thought of as an American grape, likely because over 50% of the world's Zinfandel is grown in California, but in the 1990s it was discovered to be a genetic match to the Croatian grapes Crljenak Kaštelanski and Tribidrag. First brought to California in the 1850s during the Gold Rush, it is now the fourth most widely planted grape in California. Zinfandel is known for its small, dark-skinned berries that offer a high skin-to-juice ratio, which produces intense and concentrated flavors. Our 2018 Zinfandel offers ripe juicy notes of blackberry, plum and black cherry, with hints of cardamom and allspice. Its smooth, medium body is complemented by integrated tannins that lead into a lingering finish of spice, mocha and sweet oak.

### VINEYARD

Our Zinfandel is grown on our San Lucas Vineyard in southern Monterey County. It is a postcard-perfect vineyard, with gorgeous rolling topography, sunshine-filled days and cool nights that present excellent climatic conditions for growing top quality fruit. Zinfandel grapes grow in large, tight bunches that tend to ripen unevenly, making picking decisions all the trickier. With a little extra patience, attention to detail and selective hand harvesting, our vineyard team delivers perfectly ripe fruit.

### VINTAGE

The 2018 growing season was perhaps the most drama-free vintage in years. Beginning with refreshing and timely rains that led into a cooler than average spring, the bloom period was delayed and extended into June. Right on cue, warm temperatures arrived in August, enabling fruit growth and color development to catch up. Fall conditions were perfect, with mild temperatures and no significant rainfall, allowing grapes to ripen slowly and steadily. The result was a winemaker's dream: fantastic fruit with excellent quality and flavor potential.

### WINEMAKING

The grapes were hand-picked into small picking bins. Upon arrival at the winery, they were destemmed and crushed into small fermentation tanks. During the height of fermentation, the firm cap of skins and seeds that bubbles up and forms on the surface during red fermentation was punched down twice per day. The juice was held on the skins for about two weeks before being gently pressed to stainless steel tanks. After settling the heavy solids, the juice was racked clean to barrels for secondary fermentation and aging. The wine was then aged in a combination of American and Hungarian oak barrels.

### WINERY & TASTING ROOM

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### CARMEL TASTING ROOM

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