



AIDA ESTATE 2008 ZINFANDEL

Harvest Date

September 4, 2008

Barrel Age

21 months in French Oak, 100% new

Cooperage

Saury, Ermitage

Bottling Date

May 6, 2010

Alcohol

15.8%

Release Date

Spring 2011

We are firm believers that great winemaking begins in the vineyard. Our commitment to this belief is manifested in our diligent care and attention to our vines and developing grapes. Our 35-year-old, dry-farmed zinfandel vines respond to our care by producing gorgeous fruit, allowing us to present an elegant and refined zinfandel to you with every vintage.

The elegance of our 2008 zinfandel begins on the nose with lovely fragrant notes of orange blossoms, lilac and lavender. Upon swirling, underlying notes of iodine, white pepper and minerals emerge. A palate of brown sugar, cardamom and brush fruit add tremendous complexity and depth while plump boysenberry round out this wine to create a juicy mouth feel. Texturally this creamy wine will reveal its many layers while still staying true to its elegant style. Drink now and for the next 7 to 10 years.

Cases Produced: 225

Retail Price: \$85 ~ 750ml