



AIDA ESTATE 2010 ZINFANDEL

Harvest Date

October 1, 2010

Barrel Age

20 months in French Oak, 100% new

Cooperage

Saury, Ermitage

Bottling Date

May 15, 2012

Alcohol

15.4%

Release Date

Spring 2013

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 40-year-old, dry-farmed zinfandel vines respond by producing gorgeous fruit, allowing us to present an elegant and refined zinfandel to you with every vintage.

Following three dry winters, rain returned to Napa in 2010 pushing bud break, flowering, fruit-set and veraison about two weeks. A relatively cool growing season held on through early September, but gave way to a delightful Indian summer in October leading to a later and compact harvest. The extra hang time this year has helped our wines to exhibit wonderfully developed flavor and color supported by very well balanced alcohol and acidity.

The classic aromatics of our Aida Estate Zinfandel – fresh blackberries, delicate white flowers, spicy white pepper and exotic baking spices – are brilliantly expressed in 2010. Loaded with fresh black and red fruits and supported by a stony minerality, the palate is both viscous and elegant. Supple tannins provide just enough power while exceptional acidity provides ageability to this flawlessly balanced wine. Enjoy now and over the next ten years.

Cases Produced: 334

Retail Price: \$95 ~ 750ml