



AIDA ESTATE 2012 ZINFANDEL

Harvest Date

September 17, 2012

Barrel Age

20 months in French Oak, 100% new
100% French Oak 500L puncheons

Cooperage

Saury, Ermitage

Bottling Date

June 8, 2014

Alcohol

15.2%

Release Date

Spring 2015

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.

The nearly textbook conditions of 2012 presented very few challenges starting this almost ideal growing season with a mild spring, healthy bud break, steady flowering and even fruit set. Summer ushered in warm days and cool, frequently foggy, nights; fall had beautiful warm temperatures, with very few heat spikes. The bountiful fruit enjoyed long, slow ripening resulting in highly developed and expressive flavors. Light rainfall arrived after we had harvested optimally ripe fruit. The 2012 vintage is marked by wines of exceptional balance, captivating aromatics and are succulent on the palate. Immensely enjoyable in their youth, these wines are cellar-worthy and will gratify for the long term.

The first impression of our 2012 Aida Zinfandel is of deliciously intense aromatics of fresh red plums, huckleberries and jasmine. Gentle swirling reveals warm baking spices, dried flowers, candied orange zest and mineral notes of crushed stone. Carefully selected French oak barrels offer a gorgeous layer of rich caramel and toffee and rich palate coating mouth-feel. Striking a perfect balance between concentration and fresh acidity this is a refined zinfandel to enjoy now and over the next ten years.

Cases Produced: 378

Retail Price: \$95 ~ 750ml