



# AIDA ESTATE 2009 ZINFANDEL

**Harvest Date**

September 20, 2009

**Barrel Age**

20 months in French Oak, 100% new

**Cooperage**

Saury, Ermitage

**Bottling Date**

June 14, 2011

**Alcohol**

15.6%

**Release Date**

Spring 2012

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 by producing gorgeous fruit, allowing us to present an elegant and refined zinfandel to you with every vintage.

2009 began warm and dry in January and February followed by a cool, wet March and April. Summer temperatures were warm to moderate with very few triple digit degree days and many overcast mornings giving us even growth and ripening. Harvest was slow to start but above average temperatures in September allowed the final push for ripening with all of our fruit coming in by mid-October. Overall, 2009 brought nearly ideal wine grape growing conditions resulting in good yields and well developed berries. Our wines of 2009 are well balanced – juicy and approachable with beautiful structure and acidity.

Delicate rose petals, white pepper and warm roasted notes provide a captivating introduction to this elegant wine and set the stage for secondary aromas of cloves, baking spices and subtle cumin aromatics. The palate flirts between black and red fruits with blackberry and cassis rounding out a mouth feel that is succulent while never losing its pure focus and feminine structure. Finesse driven and exceptionally balanced, you will want this wine on your table now and over the next ten years.

**Cases Produced:** 340

**Retail Price:** \$85 ~ 750ml