



2014 AIDA ESTATE ZINFANDEL



Harvest Date: September 5, 2014

Barrel Age: 18 months, 100% new,
100% French Oak, 500L puncheons

Cooperage: Ermitage, Saury

Bottling Date: June 3, 2016

Alcohol: 15%

Release Date: Spring 2017

Cases Produced: 297

Retail Price: \$95 - 750ml

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

The 2014 growing season was characterized by a considerably dry winter throughout December and January. Late winter rains in February and early March provided adequate water to the vines. Warm spring temperatures led way to an early bud break with moderate vine growth through the spring months. A warm summer with a few hot streaks, provided ideal growing conditions for an early harvest. Small but dense clusters with great concentration of flavors yielded an abundant crop. 2014 will be remembered as the year of the earthquake (August 24th) and the wines will be remembered as fruit forward, approachable upon release but with enough structure and concentration to age gracefully.

Our 2014 Vineyard 29 Aida Estate Zinfandel opens with gorgeous aromas of fragrant lilacs, fresh lavender and Provencal herbs. One might expect red fruit but both the nose and palate are busting with black fruits - currants, black cherries and blackberry cobbler dominating. Cloves and allspice add depth while mineral and stone notes keep it clean and laser focused. This dense wine will age beautifully for 15+ years.