



2015 AIDA ESTATE ZINFANDEL



Harvest Date: September 3, 2015

Barrel Age: 20 months, 100% new,
100% French Oak, 500L puncheons

Cooperage: Ermitage, Saury

Bottling Date: May 16, 2017

Alcohol: 15.1%

Release Date: Spring 2018

Cases Produced: 346

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.

Like the previous season, 2015 was a year of drought and water scarcity. A milder winter, with few days below freezing, led to another early bud break. The mild temperatures continued into the summer and finally ramped up towards the end of the season. In a year with such a sporadic growing season, irrigation practices were crucial. We harvested our lowest yielding crop in a decade, but the wines have phenomenal acidity and structure. While the valley experienced more growing challenges than in previous years, the wines are showing amazing complexity and have long aging potential.

The inky garnet of the 2015 Aida Estate Zinfandel greets you with plum, brambly blackberry, and blue fruits. Full of body, this zinfandel from the valley floor brings mocha, baking spice, and hints of plum throughout. These luscious and juicy flavors are finished off with touches of anise and earthy minerality. The flavors of this spectacular zinfandel will continue to shine for the next fifteen plus years.

Pairs perfectly with:

Espresso Roasted Pork Loin with Spätzle and Raspberry

Morel Mushroom Risotto Stuffed Quail with Mission Figs, Fingerling Potato and Mustard Greens

Grilled Sockeye Salmon atop Saffron Polenta and Brussels Sprouts