



## AIDA ESTATE LATE HARVEST ZINFANDEL 2018 BOTTLING



**Composition:** 100% Zinfandel

**Harvest Date:** Multi-Vintage

**Barrel Aging:** Modified Solera blending

**Cooperage:** Saury, Demptos | French Oak

**Bottling Date:** June 5, 2018

**pH / TA:** 3.87 / 0.67

**Alcohol:** 18.5%

**Release Date:** Fall 2018

**Cases Produced:** 25

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**THE VINEYARD** Produced in tiny quantities, this Late Harvest release is crafted from two heritage blocks of zinfandel planted in 1973 on the gently undulating slopes of our Aida Estate just two miles north of the winery. Stretching from Highway 29 to the Napa River, the soils are rich and rocky from ancient river deposits—similar to France’s southern Rhône Valley—forcing the roots to search deeply for water and yielding small, concentrated grapes that produce wines with beautifully ripe flavors and firm tannin structure.

**THE VINTAGES** We use a modified solera-style program marrying wine lots from 2002-2017, the decadent depth of older vintages perfectly balancing the youthful freshness of the newer wines. The result is a dessert wine of luxurious depth and complexity.

**THE WINE** Rich and aromatic, aromas of chocolate-covered raspberry, German chocolate cake, vanilla and luscious spiced rum dominate the nose, while the lively, clean palate offers hints of ripe fig and a touch of spearmint. This dessert wine pairs perfectly with the fruit component of your cheese platter or try with Roquefort stuffed figs wrapped in prosciutto and drizzled with aged balsamic. Save the last sip to savor with a bite of dark chocolate. Enjoy this complex and utterly delicious Late Harvest Zinfandel upon release, or cellar into 2023 and beyond.