



2018 AIDA ESTATE ZINFANDEL



Harvest Date: September 13, 2018

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

Cooperage: Ermitage, Saury

Bottling Date: June 3, 2020

Alcohol: 14.9%

Release Date: Spring 2021

Cases Produced: 369

Retail Price: \$95 ~ 750ml

THE VINEYARD Our Aida Estate Vineyard has confirmed our initial belief that this site would be the ideal location for growing Bordeaux varietals as well as Zinfandel. Just north of the pinch in the hourglass of the Napa Valley, the Zinfandel grapes from our Aida Estate provide the bold, structured backbone for this immensely enjoyable wine.

THE VINTAGE The 2018 growing season began with a mild, beautiful spring which extended flowering and provided ideal conditions for berry set, thus yielding uniform grape clusters. Temperatures were warm and steady throughout the summer, with very few heat spikes or dry wind patterns which were quite impactful during the 2017 growing season. The 2018 harvest began approximately two weeks later than the previous few vintages and it continued until the end of October. There was a minor rain event on October 2nd and 3rd but it did not negatively impact grape quality. It simply provided a break in the harvest as we allowed for a few dry out days before resuming. This long, drawn out, bountiful harvest yielded beautiful, dense, concentrated wines with intense color and a unique freshness to them.

THE WINE The 2018 Aida Estate Zinfandel is a blend of 88% Zinfandel and 12% Petite Sirah sourced from two small blocks on the Aida Estate. Exciting, lifted aromatics of plums, currants, white pepper and tobacco jump from the glass leading to a juicy, fruit-forward entry, medium-full body and a long, mouthwatering finish. The Petite Sirah brings intense color, fresh blueberry cobbler, firm structure and natural acidity to the blend while the Zinfandel maintains its varietal characteristics of brambly blackberry, white flowers and raspberry preserves. The tannin profile is chewy and the finish is racy and savory with a firm acid backbone, a perfect combination to be enjoyed with grilled meats. This lovely expression of Zinfandel is gorgeous upon release and will age gracefully for well over 15 years.