

WINE STATISTICS

• Harvest: Sept. 5, 2015

• Brix: 25.5°

• pH: 3.75

• TA: 0.58 g/100ml

• Alcohol: 15%

• Skin contact time: 10 days

Aged in French Oak for 17 months

• Bottled: Feb. 11, 2017

• Released: June, 2018

2015 ALITIA ZINFANDEL

VINTAGE

The Alitia (a-Lee-sha) vineyard zinfandel is the most graceful zinfandel we produce. 2015 was the forth year of an extended drought following a very dry 2014. However, the vineyard didn't experience the heat spikes of other drought years. This led to normal harvest dates with average tonnage resulting in a concentrated wine both in taste and color.

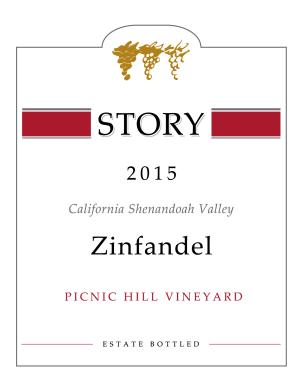
VINEYARD

The Alitia vineyard was planted in 1984. The vineyard was expanded in 2000 with cuttings from the original vineyard. Organic, dryfarmed, head pruned, and meticulously managed crop load create a consistently graceful zinfandel. The soil is primarily comprised of decomposed granite (Sierra soil) on rolling slopes and benefits from daylong sun exposure. Cover crops are utilized for proper nutrient supplementation with minimal tilling.

TASTE

Aromas of black cherries, cola, and black pepper greet the nose. Flavors of ripe cherries, red licorice, black pepper and nutmeg mingle with elegant acidity and a complex oak structure.





WINE STATISTICS

• Harvest: August 24, 2015

• Brix: 27°

• pH: 3.54

• TA: 0.59 g/100ml

Alcohol: 15.9%

• Skin contact time: 10 days

 Aged in American and French oak for 17 months

Bottled: February 11, 2017

• Released: February, 2018

Cellar Age: ~10+ years

2015 PICNIC HILL ZINFANDEL

VINTAGE

Picnic Hill Zinfandel has been our flagship offering since the winery's founding in 1973. It remains a benchmark for premium Zinfandel from the California Shenandoah Valley: deep rich fruit, spice, and full of aging potential, yet equally enjoyed in its youth. The 2015 vintage was another early harvest as a result of an intense, hot summer after a prolonged drought. Aged for 17 months in oak (35% new oak), this wine will begin to open up in 2018 and age for 10-12 years.

VINEYARD

Planted in 1896 on its own rootstock, the vineyard continues to be quite vigorous in normal rain years - even with dry-farming and head pruning. Employing aggressive cane thinning and canopy management, this 120-year old vineyard consistently produces 3-4 tons per acre. The 7-acre vineyard is planted on a southfacing slope composed primarily of decomposed granite and iron rich soil. The resulting fruit is concentrated and complex.

TASTE

Aromas of nutmeg, dark chocolate, and cherries followed by cedar, tobacco, and a hint of black pepper. Flavors of raspberries, cocoa, and cola explode in the mouth followed by a smooth finish full of spice and tannins.