



### **WINE STATISTICS**

• Harvest: Aug. 26, 2015

• Brix: 26°

• pH: 3.97

• TA: 0.53 g/100ml

• Alcohol: 16.5%

• Skin contact time: 20 days

 Aged in French & American Oak for 10 months. 35% new

• Bottled: August 14, 2015

Released: Spring 2018

• Cellar Age: 5-8 years

# 2015 QUARTZ ZINFANDEL

#### VINTAGE

In 2015, the vineyard was again subject to a prolonged drought. However, this dry-farmed vineyard produced average tonnage that was picked at the peak of flavor development. This led to a wine packed with crushed black pepper and mouth filling fruit.

#### **VINEYARD**

Planted in 1990, the vineyard is tended in the traditional manner of our heritage Zinfandel vines—head-pruned and dry-farmed. This traditional practice keeps yields low and intensifies fruit characteristics. Our Quartz vineyard is located atop a gentle slope facing south. The vineyard gets its name from the former gold mine underneath and the abundance of white quartz contained in the coarse, sandy loam soil.

## **TASTE**

Aromas of dark cherries, blueberries, toasted oak, and hints of clove greet the nose.

Blackberries and black pepper explode on the palate along with a healthy dose of tannins, creating a dense fruity wine that sits nicely on the tongue. A smooth finish follows with fragments of toasted oak and lingering fruit flavors. Serve with grilled peppered steaks, stew, or other braised meats.