

2016 MISSION

STORY 2016 California Shenandoah Valley Mission

WINE STATISTICS

- Harvest: September 9, 2016
- Brix: 25.4°
- pH: 3.55
- TA: 0.56 g/100ml
- Alcohol: 14.5%
- Skin contact time: 12 days
- Aged in American and French oak for 10 months (30% new)
- Bottled: August 23, 2017
- Released: March, 2018

VINTAGE

Our Mission wine represents a true California heritage wine. Utilizing vines planted in 1894, we have coaxed the very best qualities of the Mission varietal into a softer, yet spicy, red with depth and character. Grown in a similar fashion to our vineyard designated zinfandels, the Mission vines produce fruit that yields a complex wine with a rare expression of terroir – earthy minerality, spicy overtones, medium body, and a beguiling taste.

VINEYARD

The historic 1-acre Story Mission Vineyard is the remnant of a much larger vineyard that lies atop a gentle slope adjacent to the winery and tasting room. One of the few Mission vineyards left, it was planted in 1894 with cuttings that invariably descended from the original vineyards located at Missions across California Our vineyard is traditionally maintained - head pruned, dry farmed and organic. At 120 years old, the vineyard still produces 2 tons per acre. When pruned in their winter dormancy, the massive

6 ft. vines resemble an army of huge sculptures - a sight to behold.

TASTE

Hints of cedar, smoked meats, and jam intermingle with vanilla and cherry in the nose. Raspberries and cherry plums dominate the palate with hints of white pepper and oak. Medium tannins and spice linger on the finish.