



ELEVATION TEN

2013 Zinfandel

El Dorado

Gold Medal Winner - 2016 SF Chronicle Wine Competition

TASTING NOTES

Aromas of white pepper, blackberry, vanilla, loam, and floral hints of violets and anise. The body has flavors of raspberries and cherry jam with notes of spice.

WINE MAKERS NOTES

Deep, ripe and muscular, the aromas are complex and layered, with notes of white pepper, blackberry compote, vanilla, loam, violets and anise. On the palate this new release is broad and juicy, with flavors of dried raspberries, cherry jam and spice. Full-bodied and remarkably rich, it also has a lively acidity and crisp minerals which make it both food-friendly and delicious to drink on its own.

Our 2013 Zinfandel was grown on a small vineyard site high up in the foothills of El Dorado County. The decomposed-granite soils and 2,600 ft elevation combine to create a unique terroir and impart a spiciness and minerality to this variety unlike any other growing region in the state.

DETAILS

Varietals | 100% Zinfandel

Appellation | El Dorado

Exposure | South-East facing

Trellis | Head-Trained

Soil | Decomposed Granite

Picked | 28.1

Pressing Technique | Whole Cluster

Fermentation Containers | Small open-top containers

Fermentation Process | On Skins for 10 days then pressed into barrel for Malo-Lactic Fermentation.

Yeast | Prise de Mousse

pH Levels | 3.32

Acidity | 5.9 g/L

Aged | 28 months in French Oak, 15% New

