



ELEVATION TEN

2015 Zinfandel

El Dorado

TASTING NOTES

Our 2015 Zinfandel hales from the beautiful hills of El Dorado. The nose has hints of bright red fruits, including cherry, plum and raspberry. On the palate, this Zinfandel features seductive round tannins and has notes of juicy strawberry and cherries. The finish is silky smooth and leaves you with subtle hints of cocoa.

WINE MAKERS NOTES

Our 2015 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. 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.

DETAILS

Varietals | 92% Zinfandel / 8% Petite Sirah

Appellation | El Dorado

Climate | Warm breezy afternoons, cool mountain nights

Exposure | South-West facing hillside, head-pruned

pH Levels | 3.42

Acidity | 5.9 g/L

Trellis | VSP

Soil | Decomposed Granite

Picked | 26.1 Brix

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

Aged | 28 months in French Oak, 15% New

Residual Sugar | Dry

