



Iron Series
2013 Three-Iron St. Helena/Napa Valley Zinfandel

Varietal Comp:	100% Zinfandel
Harvest Date:	September 15th, 2013
Brix at Harvest:	26.4
Finished pH:	3.59
Finished TA:	0.61 g/100ml
Vineyard Location:	Wilson Vineyard, St. Helena, Napa Valley
Alcohol content:	14.6% by volume
Case production:	133 cases 750ml

The 2013 vintage was dry and early, but otherwise, picture perfect. An early budbreak and settled, cool spring and growing season, coupled with a smallish sized crop, caused the fruit to ripen early and be fully mature upon picking. The Wilson Zinfandel Vineyard is located on a hillside in North St. Helena, near the Bale Grist Mill. At an elevation of 750 feet, it has the best combination of hillside soils, eastern exposure and cool afternoons to allow it to ripen slowly and completely. The small, 1.3 acre vineyard is netted during the latter part of the harvest to keep the numerous turkeys and coyotes from eating the crop!

These beautiful grapes were hand-picked and sorted before gentle destemming and fermentation in small bins. The bins were hand punched three times daily to extract maximum flavor and color in as gentle a method as possible. After a 33 day maceration period, the must was pressed and immediately put into a combination of new American and once used French oak barrels where it remained for 27 months prior to bottling in January, 2016. Only 133 cases were produced.

Zinfandel is California's heritage grape and its' history dates back to the 1850's when immigrants came to California for the Gold Rush and brought European grapevine cuttings with them to plant in CA. The heritage of the variety has propelled the wine to prominence as a delicious, medium bodied wine that is an excellent pairing for spicy foods and barbecue. The zesty and spicy, red cranberry and strawberry fruit is balanced by subtle essence of vanillin and creamy oak with a long, lingering finish in a body of depth and texture that is accessible, yet ageable. Pair this Zinfandel with tri-tip roast, Sriracha soaked, free-range chicken and aged Gouda cheese. It will age well for 5-7 years and become more complex.

“Three-Iron: Hard to hit, but easy to drink!”