

CRAFTWORK

Zinfandel

sustainably farmed | estate vineyards
MONTEREY COUNTY, CALIFORNIA

Honoring the best of traditional winemaking, the wines from our estate vineyards are handcrafted to showcase the natural expression of the vineyard, variety and vintage. In a world of flashy technology, some might call this hopelessly old-fashioned. We call it Craftwork.

Tasting Notes

Aromas of plum and black currant frame ripe, juicy flavors of black cherry and strawberry jam. Well-integrated tannins unfold into a rich, layered finish. The firm structure makes our Zinfandel a terrific pairing with tri-tip steak, sausage, pizza and pasta.

Winemaking

Upon arrival to the winery, the grapes destemmed, crushed, and fermented in small lots in open top fermenters. The firm cap of skins are gently punched down several times a day. Punching down is a traditional method that gives the skins as much contact with the fermenting wine as possible, ensuring that maximum color and phenols from the skins is transferred to the wine. After a 10-day fermentation in stainless tanks, the wine is aged with a combination of Hungarian and American oak to round out and soften the rich, black fruit flavors.

Vineyards

The Zinfandel grapes are sourced from our estate San Lucas and Hames Valley vineyards. Hames is located at the southern edge of Monterey County and has a climate characterized by a high day-to-night temperature differential. The majority of this blend came from San Lucas, about 20 miles north of Hames Valley, and is characterized by its beautiful rolling topography, sunshine-filled days, and cool nights.

