

2014 Zinfandel



SAN FRANCISCO CHRONICLE
WINE COMPETITION

2016 GOLD

Our Federalist Dry Creek Zinfandel is hand-crafted to bring out the true individuality of this hearty, decidedly American grape. Our vineyard in the Southern edge of Dry Creek is just a mile from the Russian River with cool and foggy conditions until mid morning, keeping the fruit from over-ripening and allowing for a longer growing season. This produces more mature fruit, and results in rich, full-bodied flavor characteristics. The Federalist Zinfandel has robust fruit with bright berry fruit character, and its lively acidity allows it to partner well with a wide variety of foods.

Appellation: Dry Creek Valley

Varietals: 98% Zinfandel, 2% Carignane

Color: Dark purple

Aroma: Aromas of red fruits (plum, cherry) and cinnamon spice

Taste: Good density, supple tannins, bright acidity and a unique white pepper characteristic produce a layered, smooth finish

Fermentation: Six blocks were fermented separately to preserve ideal characteristics of each. Each block spends an average of 12 days on the skins.

Aging: The separate blocks were blended post malolactic fermentation and aged for 16 months in 20% new oak barrels.

Features

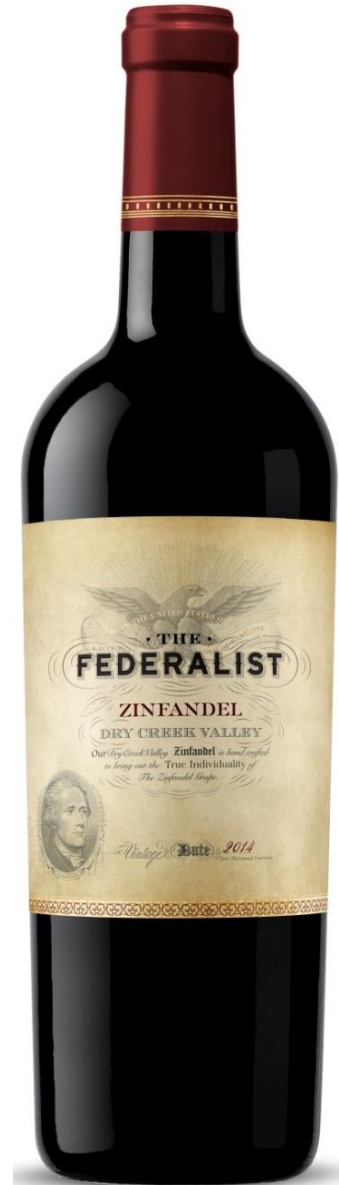
- Our Flagship Zinfandel is a hand crafted in low volume with a high percentage of fruit from Orsi Vineyards in the Southern end of Dry Creek
- 2% Carignane is blended in to add tannin & raspberry aromatics, softening the wine
- Pays tribute to our founding fathers, their contributions to shaping our country and their love of wine

Benefits

- Stylistic control to produce subtle, complex and mature Zinfandel
- Produces a unique taste profile and full-bodied Zinfandel that is not overpowering
- Iconic labels that pop on shelf, brand that is easily activated on American holidays, creating fast turns and high profits

Competitive Set

- Earthquake
- Seghesio
- Ridge Lytton



UPC: 086891-07937-0
SCC: 10 086891-07937-7
Case: 12pk