



MADROÑA

2014 Zinfandel – Signature Collection

Zinfandel

Our supple and full-bodied Zinfandel consistently displays intense raspberry, black pepper, and spice aromas along with flavors which make it classic El Dorado Zinfandel. Warm days and cool nights allow our grapes to slowly reach optimum maturity while maintaining excellent natural acidity. This, combined with minimal irrigation, results in a balanced wine rich with varietal character.

The Vineyards

A blend of Zinfandels from our Enyé Vineyards in Pleasant Valley and our Estate Vineyards in Camino, the emphasis is definitely on high-elevation fruit. At 2,850 feet, the Enyé Vineyards was planted in 1994 and 1995 on a gentle south-facing slope meandering into a slight swale. Warm, not hot, days and cool nights make this block of Zinfandel one of the last vineyards to harvest each year, allowing for very long hangtime. Uniquely trellised on a 6-wire vertical shoot-positioned (VSP) system with a mixture of three distinct old clones (Hendry, Boeger and Mazzoni), this vineyard produces fruit complex with dark berry characters and hints of spice.

In contrast, the Estate Vineyards at the 3,000-foot elevation is planted on a moderate slope facing due west. With cool nights and plenty of afternoon sunlight, the site seems uniquely suited for the own-rooted, UC Davis clone of Zinfandel. We take great care with leaf, shoot and crop removal to balance the California sprawl trellising system. Planted in 1973, these vines are in their prime, always producing grapes intense with blackberry and clove characters.

The 2014 Vintage

Big, bold, brooding, luscious, serious and complex, this Zinfandel really has it all. Near perfect conditions during the growing season brought forth the essence we strive for in each of our vineyards. The blend of 46% Madroña's Estate (texture, ripeness), 41% Enyé Vineyards (spice, cherry) and 13% Sumu Kaw Vineyards (blackberry, dark fruit) has married all the characters into a seamless expression of mountain-grown Zin. The nose is layered and exciting with black cherry, plum, ripe blueberry and an intriguing "soy sauce" spice component. This whole entourage carries forth onto a wonderfully richly textured palate that is neither overly ripe nor sweet. Instead, the entry is serious yet approachable, giving a sense that you're tasting one of the best Zins out there. And with its finish of briary fruit and refined tannins, this Zinfandel will hold its own easily with Zins twice its price.

Suggested Food Pairings

Enjoy this with perfectly grilled beef and richly textured sauces. Or better yet, cellar it for another 3-5 years.

Facts

Appellation: El Dorado, Estate Grown

Blend: 100% Zinfandel

Fermentation: A blend of open top and closed top lots, fermenting an average of 18 days on the skins

Aging: 13 months in barrel (all neutral)

Bottled: November 11, 2015

Alcohol: 15.0%, pH: 3.73, TA: 0.56g/100ml

Production: 262 cases

Suggested Retail Price: \$26.00

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MadronaVineyards.com