



MADROÑA

2014 Zinfandel – Hillside Collection

Zinfandel

Our supple and full-bodied Hillside Collection 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

Our Zinfandel vineyards are planted in three distinct hillside microclimates, giving us an uncommon complexity in our wine. The oldest, located on the home estate, was planted in 1973 on west facing slopes with an old UC Davis clone. Traditionally cordon-trained with a California-sprawl trellising system, this block always produces the ripest blackberry-charactered Zins for blending. In contrast, our two vineyards (Sumu Kaw and Enyé) in Pleasant Valley (1994) produce spicier wines with more black pepper and dark cherry fruit. Although planted at the same 2800-3000-foot elevation as the home vineyards, the mixture of selected Zinfandel clones grafted to devigorating rootstocks gives us a unique opportunity to explore the different structural aspects of variety

The 2014 Vintage

This youthful and authentic Zinfandel harbors back to the Zins of the 1970's with cool-climate density and structure. A blend of five different Zinfandel lots, each exhibiting unique Zinfandel characters, this wine highlights the complexity for which Zin should be known. The nose immediately showcases the cranberry and pie cherry essence layered with anise spice and crushed white pepper. Framing all this is a brooding dark berry fruit with an earthiness that is hallmark of El Dorado terroir. The entry has a supple nature loaded with sweet black cherry and notes of cola, melding into a mid-palate both plush and elegant. Finally, the finish is tight with structured tannins and hints of black pepper. Watch how this young Zin opens up in the glass, and it will only improve with time!

Suggested Food Pairings

Think bold yet balanced. Stews with black pepper as a component, dry-rubbed ribs, and hearty pastas (with copious amounts of garlic) should really let this Zin shine. (Cellaring Potential: 5-9 years!)

Facts

Appellation: El Dorado, Estate Grown

Blend: 100% Zinfandel

Aging: 11 months in neutral oak barrels

Bottled: August 28, 2015

Alcohol: 14.9%

Residual Sugar: 0.1%

pH: 3.76, TA: 0.52 g/100ml

Production: 1214 cases

Suggested Retail Price: \$20.00