



MADROÑA

2013 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 2013 Vintage

So the 2013 vintage across the board was an interesting year; more complex than some other years and more structured than most. For this reason, we held back the '13 vintage in barrel a bit longer (15 months rather than 11), and we bottle aged the wine an additional year before release. The result is a full-bodied Zin layered with complexity. The aromas are all raspberry, black cherry and boysenberry with hints of sweet spice. Delve a little deeper, and the nose shows under-currents of forest floor earthiness and notes of bbq spice. These foundations carry through onto the first sip with an approachable and rounded entry. But then things get exciting with a mid-palate of berry fruit, dark cherry and a taste of the 2013 smokiness. More of a claret style of Zin with its 15% Petite Sirah, structured tannins and intertwined characters, this wine is destined for food or more cellaring!

Suggested Food Pairings

Time for a great rib eye steak, seasoned with some dry-rub spices! Or better yet, cellar it for another 5+ years.

Facts

Appellation: El Dorado, Estate Grown

Blend: 85% Zinfandel, 15% Petite Sirah

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

Aging: 15 months in barrel (all neutral)

Bottled: February 19, 2015

Alcohol: 14.8%, pH: 3.77, TA: 0.57g/100ml

Production: 143 cases

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