



MADROÑA

2015 Zinfandel—Hillside Collection

Zinfandel

Our full-bodied and authentic 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 2015 Vintage

First, you have to start with the color! The continuing drought of 2015 produced an almost inky black Zinfandel showcasing the density of the Sierra Foothills expression. The aromas are filled with an intriguing complexity of spice and dark berry fruit with subtle hints of sweet molasses and ripe blackberry. This invitation to the first taste is greeted with a boldness of mountain-grown aspects and intensity. Dark cherry, plum, black raspberry and Siskiyou berry fruit envelope the senses on the entry, evening out into a purity of black cherry throughout the mid-palate. Medium to full-bodied, this Zin embraces its rustic heritage, finishing with a slight floral note, the classic earthiness of the region, and the youthful yet approachable tannins one expects from older vineyards. There is no doubt that this wine was grown in the higher elevations, and there is no doubt that the essence of El Dorado is experienced with every sip. This is terroir in a glass!

Suggested Food Pairings

Think big and bold. Braised short ribs, southern barbecue (with a sweet sauce), and heavy pastas (with savory spices) are the pairing destinies for this Zin! (Cellaring potential: 7-12 years)

Facts

Appellation: El Dorado, Estate Grown

Blend: 98.5% Zinfandel, 1.5% Portuguese varieties

Aging: 11 months in neutral oak barrels

Bottled: August 25, 2016

Alcohol: 14.8%

Residual Sugar: 0.1%

pH: 3.82, TA: 0.52 g/100ml

Production: 642 cases