



MADROÑA

## 2015 Zinfandel –Lake Tahoe

### 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

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 Lake Tahoe Zinfandel

This is a classic bold Zinfandel expressing the Sierra Foothills characters of intense fruit and wonderful depth. The blend this year is almost equally split between our Enyé Vineyards (21 years old) and our Estate Madroña small block (42 years old). The aromas of dark berry, ripe strawberry, and a perfumy floral note marry beautifully with “soy sauce” spiciness and hints of woody minerality. It’s the palate, though, that steals the show. Luscious blackberry floods the entry while cherry and strawberry characters fill in from the sides. This mélange of fruit meanders gracefully into an earthiness (the El Dorado terroir), lingering long as a complexity through the finish. But truly, it’s the balance of the rich texture and the youthful tannins that let you know this is a mountain-grown Zinfandel!

### Suggested Food Pairings

Pair the 2015 Lake Tahoe Zinfandel with heavy beef stews, a good rib eye steak, or a hearty chili. The wine can certainly handle spice, and even a hint more age (2-5 years) will reward anyone who drinks it.

### Facts

Appellation: El Dorado, Estate Grown

Blend: 98.5% Zinfandel, 1.5% mixed varieties

Aging: 10 months in neutral oak barrels

Bottled: August 25, 2016

Alcohol: 14.8%, pH: 3.82, TA: 0.52 g/100ml RS: 0.1%

Production: 642 cases