



MADROÑA

2015 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 2015 Vintage

Another drought vintage has produced a classic big and bold foothill Zinfandel with a nice balance between fruit and spice. The nose on this 100% Zinfandel is a little more complex than one might expect. Sure, there's the dark blackberry fruit and our quintessential pepper spiciness, but there are also floral components with hints of lavender marrying with ripe cherry fruit. The blend of 63% Sumu Kaw Vineyard fruit and 31% Madroña Estate Zin (below the winery building) ensures that this Zin hits the ripeness scale with plenty of bramble characters. The entry is round and luscious, enveloping all the taste buds with the essence of dark cherry and mountain blackberry. Through the mid-palate, the richness carries the berry fruit into the still youthful tannins, lingering long into the finish with black currant, boysenberry and notes of licorice. Traditional in style (from the 80's), this is not a sweet jammy Zin, but is instead a riply balanced Zin meant for food and aging.

Suggested Food Pairings

We just enjoyed the '15 Signature Zinfandel with goat cheese and a fresh fig drizzle. Then an amazing pairing with Moroccan lamb meatballs (with hints of cumin and more). Experiment and enjoy and search out spice!

Facts

Appellation: El Dorado, Estate Grown

Blend: 100% Zinfandel

Fermentation: A blend of open top and closed top lots, fermenting an average of 12 days on the skins

Aging: 14 months in barrel (all neutral)

Bottled: December 14, 2016, Production: 198 cases

Alcohol: 15.5%, pH: 3.74, TA: 0.54g/100ml

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