



2012 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 2012 Lake Tahoe Zinfandel

Nearly perfect weather in 2012 has produced a wonderfully ripe yet complex Zinfandel. This blend of four Estate Grown Zinfandels (Madroña, Sumu Kaw, Cardanini and Enyé Vineyards) showcases both the soy sauce spice and the brooding dark berry fruit in the intense aromas. The palate with its luscious texture enters with fresh bold cherry characters with just a hint of mountain-grown blackberry. The mid-palate's silky mouthfeel eventually gives way to the authentic high-elevation tannin structure of this young wine. The finish lingers long with red cherry and notes of licorice, enticing the taster to just one more sip. Never overripe and never over-oaked, this wine truly is an expression of the cool-climate foothills where it grows.

Suggested Food Pairings

Pair the 2012 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 (2-3 years) will reward anyone who drinks it.

Facts

Appellation: El Dorado, Estate Grown

Blend: 100% Zinfandel

Aging: 10 months in neutral oak barrels

Bottled: August 22, 2013

Alcohol: 14.8%, pH: 3.72, TA: 0.59 g/100ml RS: 0.14%

Production: 1320 cases

Suggested Retail Price: \$12.00