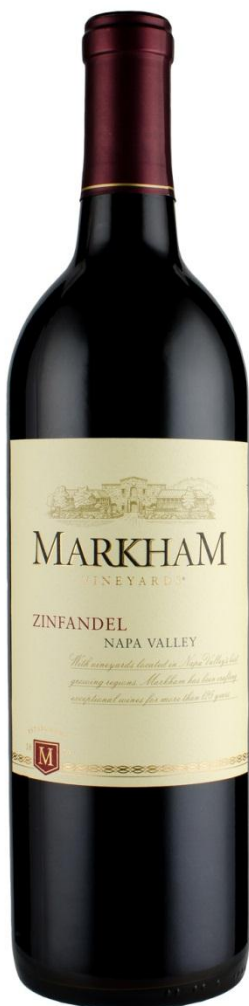


# MARKHAM

VINEYARDS®

## Napa Valley Zinfandel 2013



### VARIETAL COMPOSITION

85% Zinfandel  
14% Petite Sirah  
1% Syrah

### TECHNICAL DATA

**Alcohol** 14.8%  
**Acid** 0.59 g/100 mls  
**pH** 3.65  
**Bottled** May 2015  
**Production** 366 cases  
**Released** Summer 2015

### WINEMAKER'S NOTES

This is everything that Zinfandel should be! It is in your face with cherry vanilla lifesaver character paired with a cup of coffee as you peruse the cigars in the humidor. Jammy fruit aromas are pretty but spiced up with tobacco and black pepper. Ripe cherry fruit is creamy, but has brightness that makes this an excellent food wine with tannins that grip through to the end. Try with hoisin glazed ribs and a spicy mango slaw or pepperoni pizza should work well too.

### VINEYARD NOTES

Our Zinfandel features several different blocks of old vine fruit from Markham growers who just happen to have a bit of this juicy grape hiding on their property. Napa Valley from St. Helena north to Calistoga is referred to by the locals as 'up-valley.' And, up-valley is a hot bed for sourcing old vine grapes! More than a third of the vines in our Zinfandel are over 100 years old, while the balance is in the prime of life at 25-40 years of age. On its own Zin is a bright & lively wine. The addition of a bit of Petite Sirah rounds out the mid-palate of the wine. The Syrah adds a hint of smokiness to the nose.

### HARVEST NOTES

The 2013 growing season was perfect! Below average rainfall, early spring bud break, even fruit set and a hot summer. All of us in Napa Valley fast-tracked our summer bottlings to make room for an early harvest. However the month of August cooled enough to allow multiple vineyard visits confirming that our white varietals had above average yields. This in turn was slowing down their arrival to the winery, meanwhile the small berry size on our red grapes had them rushing ahead of schedule. We started crushing red grapes practically from day one. Fast & furious was the ultimate pace of the vintage from beginning to end!

### FERMENTATION & AGING

13 Days Skin Contact  
Fermented in T-Bins  
*SOCS*  
17½ Months Barrel Aged  
67% New Oak

