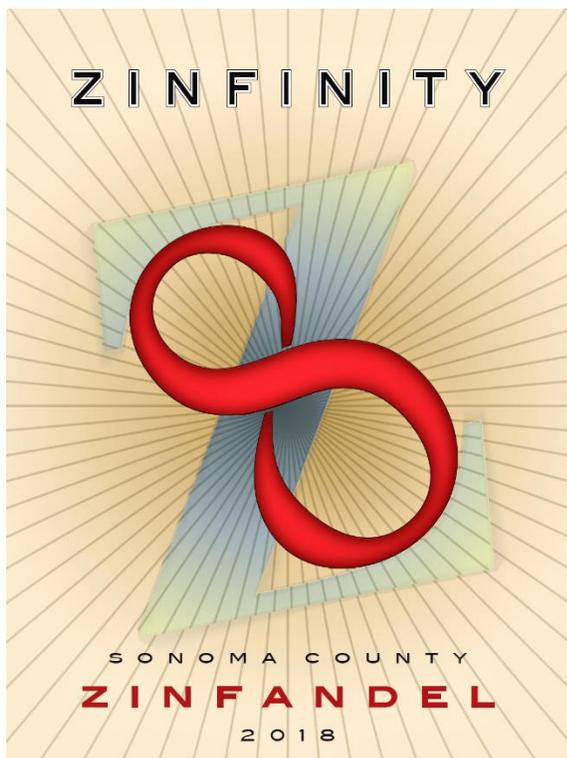


ZINFINITY

2018 SONOMA COUNTY ZINFANDEL



NEW VINTAGE, NEW LOOK FOR ZINFINITY!

The 15th vintage of this delicious Zinfandel-based red blend continues a legacy of wines of great elegance, richness, and individuality, showcasing the magic of blending and its infinite possibilities in winemaking. Zinfinity is our realization of that concept, combining our best Zinfandel vineyards with Petite Sirah and other reds, all wrapped together with extended French oak aging.

WINEMAKING

Our 2018 Sonoma County Zinfinity is a beautifully balanced, densely structured, ageable wine. At its foundation is the fruit from 55-year-old vines in Biglieri Vineyard at the southern edge of Dry Creek Valley, blended with additional Old Vine Zin from the nearby Cartee Vineyard. To these finely nuanced Zins we added concentrated hillside fruit from Windsor Oaks Vineyard in the Chalk Hill sub-

appellation of Russian River Valley, and Petite Sirah from Doug Rafanelli's steep hillside vines in Dry Creek Valley, to enhance the density and structure of the blend. The lots were aged separately for twenty months, then fashioned into Zinfinity and racked to French oak for additional aging. Winemaking was similar for all the lots in the blend: cold-extraction of gently crushed fruit, lengthy fermentation with vigorous pumpovers, extended maceration, French oak aging, quarterly racking—and minimal intervention. And, of course, there are copious (infinite!) rounds of blend trials to make the ultimate Zinfinity!

TASTING NOTES

Dense aromas of black plum, ripe cherry, blackberry and bramble are lifted by notes of creamy oak. Flavors follow on, with the entry adding hints of raspberry and cassis. Dense, juicy tannins flesh out the mid-palate, which leads to a firm finish of great length and persistence. The 2017 Zinfinity displays excellent balance, allowing great versatility in food pairing, and, like all wines well-crafted in claret style, will further develop with extended cellar aging.

VINEYARDS: Biglieri, Cartee, Windsor Oaks, Doug Rafanelli

BLEND: 80% Zinfandel/15% Petite Sirah/5% Malbec

BARREL AGING: 21 months in French oak (Francois Freres, Demptos, Tonnelleries O)

PRODUCTION: 2350 cases

ANALYTICAL: Alcohol 13.9%, pH 3.78, Ta 0.57 g/100ml

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