

2017 "TIP TOP VINEYARD" ZINFANDEL

ESTATE GROWN AND BOTTLED



Appellation

Napa Valley

Vineyard

Tip Top Vineyard, 1700-2000 ft in elevation, with northern and eastern exposures; Planted to steep terraces between 1996-1999; 15.21 acres, 14,721 vines

Soil

Red Chert veined with Green Serpentine, our namesake soils, intermixed with Sobrante Loam

Harvest

Hand-picked August 30th through the September 28th

Vinification

Fruit was destemmed onto a shaker table and berry sorted into open top stainless steel tanks. A 3-day cold soak was followed by an approximately 10-day fermentation. Aged 14 months in our cave, in 70% American oak and 30% French oak barrels, 20% of which was new oak.

Production

511 cases

Tasting Comments

Cranberry compote and sarsaparilla combine with the signature Tip Top aroma of dark cherries and dusty red earth. Anise and cola linger alongside sweet holiday baking spices.

Alcohol 15.1% TA 5.45 g/L pH 3.81

Recommended Retail Price: \$42/bottle

On our label is "The Dionysus Cup," an ancient Grecian cup crafted by Exekias in 530 BC, which depicts Homer's "Hymn to Dionysus." Homer tells the story of pirates, cruising along the Aegean, who spot a strapping man and decide to take him hostage. The Helmsman warns them off, but the captain heads out to sea with their captive: Dionysus, the God of Wine. Soon "wine sprang forth, babbling, bubbling over the speedy black ship: it was sweet, it was fragrant, the odor was divine." The sea turned wine red and vines grew up the mast. Dionysius turns into a lion and attacks the captain; the other pirates dive over the edge, where they are turned into dolphins.