



## 2016 HAYES ZINFANDEL

The Hayes Valley Zinfandel is not your average California Zin, with high alcohol and over ripe characteristics. This Zinfandel is the best representation of what an "everyday Zin" would be like. Bright red fruit aromas with hints of pepper and spice, mixed with soft tannins and a light structure. When crafting this Zin we don't let the grapes get over ripe and close to raisins and we ensure the natural acid is preserved for a balanced structure. The subtle tannins and juicy mouthfeel make this Zin a wine you can drink on its own as well as please even the most avid of Zin drinkers.

### HARVEST NOTES

The 2016 growing season was a welcome relief for wine producers, as 2015 was one of the most difficult and lowest yield vintages to date. In the final year of a long drought, 2016 brought on an early bud break giving rise to a quick and fast start to the season. A prolonged spring with mild temperatures allowed for vines to adjust to the lack of water in the soil profile. The vines then quickly shot up with vigor as the warm summer months came. The summer was seasonably above average giving us much tougher skins on the grapes and a condensed/smaller fruit size upon full veraison. The above average temperatures carried through to the fall and lasted through harvest giving us even ripening and above average quality grapes. 2016 was truly one of the best growing seasons in decades and gave us some of the highest quality grapes we have ever seen on our estate.

### WINEMAKING NOTES

The Hayes Valley Zinfandel is hand picked and hand sorted prior to destemming to closed top tanks for a 24 hour cold soak. The shorter than average cold soak allows for this Zin to not be overly extracted and maintain it's soft and subtle structure. Post fermentation the wine is aged on 25% New American Oak and a mixture of neutral American and French oak. American oak is a great partner for Zin as the wider grain in the oak staves allow for a quicker integration giving the Zin its oak tannin structure faster and keeping the wine soft from a shorter time in barrel, between 12-14 months.

### TASTING NOTES

**Color:** Vibrant Red in Color, Light  
**Aroma:** Cranberry Jam, Licorice, Black Pepper  
**Flavor:** Fig, Apricot, Blackberry Jam  
**Structure:** Medium Acidity, Low to Medium Tannin  
**Pairing:** Beef Chili Con Carne, BBQ Chicken Wings

### TECHNICAL INFORMATION

**Blend:** 100% Zinfandel  
**Aged:** 12 months on 25% New American Oak, 75% Neutral American and French Oak  
**Harvest date:** 10/17 – 10/21  
**Average Brix at Harvest:** 24.5  
**PH:** 3.52  
**TA:** 0.61  
**Bottling Date:** 9/04/17  
**Alcohol %:** 13.5%

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