## 2014 MAPLE VINEYARDS zinfandel

	97% zinfandel, 3% syrah
APPELLATION:	Dry Creek Valley
DEGREES BRIX AT HARVEST:	
рн:	3.88
ALCOHOL:	
CELLAR RECOMMENDATION:	Enjoy this wine through 2023

VINIFICATION NOTES: The 2014 berries were handpicked on September 11th, sorted and destemmed. Fermentation took place in stainless steel tanks for 11 days with careful temperature control to preserve the softer, sophisticated style of this wine. Pumpovers were performed twice per day. After fermentation, the wine was barrel-downed into a combination of French and American oak, 20% new, for 12 months.

**SENSORY NOTES:** A complex wine with pretty aromatics of bright ripe fruit, black olives and licorice. The palette is broad with fruit flavors of black cherry, strawberry and plums. The wine finishes with soft velvety tannins. This wine will continue to evolve for the next several years.

VINEYARD NOTES: Fruit for the Maple Vineyards zinfandel comes from two very special blocks of this benchland property in the heart of the Dry Creek Valley. Tina and the late Tom Maple have dedicated their lives to producing some of Dry Creek's finest head-trained, dry-farmed zinfandel grapes. The red clay loam soils provides elegant structure and balance to this wine, while Dry Creek's warm climate ensures bright fruit flavors.

VINEYARD DETAILS:		
CLONE: Heritage	SOIL TYPE: Clay, sandy loam	ELEVATION: 250 feet
vine spacing: 8' x 8'	yield per acre: 2 tons	ROOTSTOCK: St. George/110R
year planted: 1970-1992	TRELLISING STYLE: Head-trained	IRRIGATION: Dry-farmed

## **RETAIL PRICE:** \$45. Strictly limited production.

