

2011 Papera Vineyard Zinfandel

WINEMAKER COMMENTS

The nose exhibits concentrated wild raspberries preserves with dark chocolate and Malabar pepper. The unadulterated wild raspberry jam fills your mouth with hints of roasted cocoa, coffee and fresh black figs. Full and concentrated tannins in the mouth finish broad, lush and maturely creamy. The long, cool growing season concentrated this wonderful fruit into mouth watering goodness.

—Director of Winemaking Bob Cabral

THE VINEYARD

Papera is an old-vine Zinfandel vineyard, located on the eastern side of the Laguna de Santa Rosa in the Russian River appellation. Planted in 1934, the vines are head-trained and primarily dry farmed.

HARVEST 2011

The 2011 vintage was marked by another cool year that produced wines with tremendous purity and depth. Similar in many ways to 2010 – without the extremes - it had very low yields and below average cooler weather. But, the growing season in 2011 was much more consistent with gentle warming days and very cold summer nights. As a consequence, the vintage produced wines with incredible purity, remarkable acid and tannin balance, while expressing the uniqueness of each individual site and region. The signature of this vintage is one where the wines have bright fruit qualities, sound acidities and elegant tannin profiles. It is truly a vintage worth seeking.

TECHNICAL NOTES

Barrel Description: 30% new, 25% 1 year old, 45% 2 year old

Barrel Aged: 14 months

pH: 3.45

TA: 0.69g/100ml

Alc: 14.8%

Released Spring 2013

\$52

