



2011 Three-Iron St. Helena/Napa Valley Zinfandel

Varietal Comp:	98% Zinfandel, 2% Petite Sirah
Harvest Date:	October 15th, 2011
Brix at Harvest:	25.3
Finished pH:	3.69
Finished TA:	0.64 g/100ml
Vineyard Locations:	Wilson Vineyard, St. Helena, Napa Valley
Alcohol content:	14.4% by volume
Case production:	98 cases
Release date:	May 1st, 2013

The 2011 vintage was long and cool. The season progressed abnormally over the summer as no heat spikes pushed the fruit into a normal ripening period. This was the third unusually late harvest and judicious thinning in the vineyard early on yielded dividends for conservative farmers. The Wilson Zinfandel Vineyard is located on a hillside in North St. Helena, near the Bale Grist Mill. At an elevation of 750 feet, it has the best combination of hillside soils, eastern exposure and cool afternoons to allow it to ripen slowly and completely. The small, 1.3 acre vineyard is netted during the latter part of the harvest to keep the numerous turkeys and coyotes from eating the crop!

These beautiful grapes were hand-picked and sorted before gentle destemming and fermentation in small bins. The bins were hand punched three times daily to extract the most flavor and color in as gentle a method as possible. After a 21 day maceration period, the must was pressed and immediately put into a combination of new American and once used French oak barrels where it remained for 12 months prior to bottling in November, 2012. Only 98 cases were produced.

Zinfandel is California's heritage grape and its' history dates back to the 1850's when immigrants came to California for the Gold Rush and brought European grapevine cuttings with them to plant in CA. Although the vines used for this wine are not that old, the heritage of the variety has propelled the wine to prominence as a delicious, medium bodied wine that is an excellent pairing for spicy foods and barbecue. The spicy, red fruit is encapsulated in a body of depth and texture that is balanced, yet ageable. Pair this Zinfandel with baby-back ribs, spicy Szechuan Chicken and aged Jack cheese. It will age well for 5-7 years and become more complex.

"Although not everyone can hit a Three-Iron, go ahead, take a sip! This is one big stick that is easy to swing!"