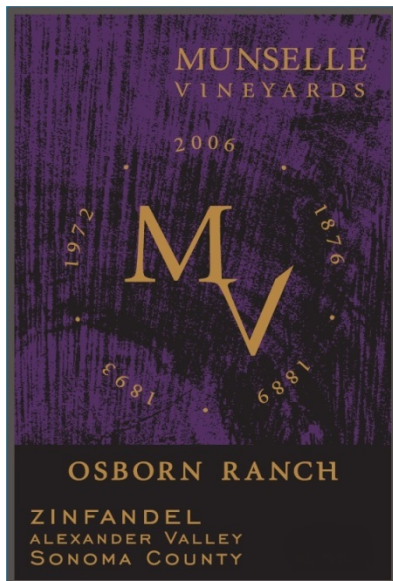




More than 130 years ago, our family arrived in the Alexander Valley with a vision of producing fine wines from the rich soils the Valley has become known for. As generations passed, our family stepped away from winemaking to focus their efforts toward cultivation of the land. For more than three decades we've produced premium grapes that have contributed to a multitude of award-winning and notable wines. Now, five generations later, we've come full circle with a return to winemaking. With every grape and bottle we produce, we honor the vision of our ancestors, and the heritage and hard work of our family

2014 OSBORN RANCH ZINFANDEL



APPELLATION:	Alexander Valley
VINEYARD SOURCES:	100% Munselle Vineyards, Osborn Ranch – Two Horses Block
VARIETAL COMPOSITION:	100% Zinfandel – Primitivo Clone
HARVEST DATE:	September 23, 2014
COOPERAGE:	100% French, 50% New
MATURATION:	18 months in barrel
ALCOHOL:	15.2%
MALOLACTIC:	100% Complete
BOTTLING DATE:	March 2016
PRODUCTION:	150 cases

Our Great Great Grandfather, Broder Frellson, in the mid 1890's, chose to make Alexander Valley his permanent home and purchased the Osborn Ranch. In 2006, we selected the Two Horses block on the Osborn Ranch to plant new zinfandel vines, the Primitivo clone. The ground beneath these vines is made up of silty loam for the first two feet and then a gravelly loam base. The soil structure drains exceedingly well, resulting in very balanced vines. The berries are small on loose clusters with a dark skin and fruit-forward flavors likened to raspberry jam, dark plum, with a twist of black pepper.

This wine represents all that is great about Zinfandels. The bold aroma seductively invites you to sip and savor the complex flavors of berries and spice. It is truly a beautiful wine that will delight your senses on so many levels. And, its silky smooth finish leaves you thirsting for more.