

GORE *family* V I N E Y A R D S

2013 Zinfandel

Alexander Valley

Harvest date: October 1, 2013

Brix at Harvest: 26.8

Harvest notes: 100% estate Zinfandel fruit. 2013 was a warmer vintage for Zinfandel. The crop was average and had good uniformity within the cluster. This was harvested a week earlier than prior vintage.

Fermentation: T-Bin fermentation. 1.5 ton open top fermenters

8 day cold soak

D254 Yeast

Daily manual punchdowns

Pressed off at 2 degrees brix

100% Malolactic conversion

Ageing: 30 months in French and American Oak Barrels, 50% new

170 cases bottled: July 2016

Tasting Notes: Dark fruit aromas of boysenberry, cranberry, fig, date, and California bay leaf lead into an echo of those flavors in a spicy holiday sweetmeat confiture with good balance throughout the wine. The three years of bottle age really mellowed the tannins and balanced the acids beautifully.