



2014 ZINFANDEL

DRY CREEK VALLEY, SONOMA COUNTY

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Tasting Notes

Aromas of raspberries, candied plum, and cassis leap out of the glass. Enjoy flavors of ripe cherry, cranberry compote, and mulled baking spices on the palate, along with hints of black peppercorn. The mouthfeel is full, with firm but supple tannins, lively acidity, and a refined finish.

This wine will continue to gracefully develop in the bottle. Age 5-7 years.

Vineyards

DeCarlo Vineyards
Dry Creek Valley, Sonoma Co. AVA

Wine Analysis

VARIETAL CONTENT:	100% Zinfandel
FINISHED ALC:	16.4%
TOTAL ACIDITY:	0.64mg per 100ml
pH:	3.63
PRODUCTION:	196 cases
RELEASE DATE:	November 2016

Overview

The exact origins of Zinfandel are unclear, but DNA research traces its ancestry to Croatia and Italy, respectively the Crljenak Kastelanski and Primitivo grapes. Wine historians believe vine cuttings were transported from Eastern Europe to the United States in the 1820s, and the grape was called "Zinfandel" by the time it gained popularity during the California Gold Rush of the 1850s.

Cinnabar sourced Zinfandel fruit from Decarlo Vineyards in Dry Creek Valley of Sonoma. Our Zinfandel comes from vines that are 10 years old. These vines produce fruit with the great depth of character found in old vines and the bright fresh flavors of healthy, youthful vines. The proof is in the bottle.

The Zinfandel is grown in the heart of the Dry Creek Valley's eastern benchland. These old vines are maintained through decades of sustainable farming practices. Delicious and full flavored, this wine showcases the elegant and refined dimensions of Zinfandel, and seamlessly pairs with your favorite meals.

Growing Season

In early 2014, most California winemakers fretted over the possibility of a third consecutive drought year, but ultimately celebrated an outstanding vintage. January brought dry, seasonable temperatures and February saw one storm but the relief was short-lived. Budbreak in March was up to three weeks early while a cool April throttled growth. Bloom in May and berry set in June were favorable as conditions remained warm, clear, and accelerated. Veraison, the onset of ripening, occurred in mid-July; early August was quite warm, but a return to cooler temperatures slowed development and allowed the formation of deep colors and flavors. The early harvest had average-sized yields, but the consistent weather produced stellar wines despite the drought.

Winemaking

- Hand harvested in the early morning cool of September 17, 2014
- Three days of cold soaking to enhance color and aromatics
- Ten days of whole-berry fermentation in one open-top stainless steel tank
- The cap was punched down by hand two to three times daily for maximum flavor extraction
- Aged for seventeen months in America oak barrels (40% new)
- Racked twice to promote flavor development and help soften tannins
- Final blend determined by a judicious barrel selection



CINNABAR

2014

ZINFANDEL

Dry Creek Valley • Sonoma County

ALC. 16.40% BY VOL.