



TRENTADUE

Zinfandel

2013

ALEXANDER VALLEY ESTATE



WINEMAKER NOTES

The 2013 Trentadue Harvest started on September 11th, which is slightly earlier than previous year. The pace quickly sped up towards the end of September as many varieties ripened at the same time, including Cabernet Sauvignon, Petite Sirah, Merlot, and Zinfandel. As you might guess, it created some tank space issues, but with some tricky tank movements and creative picking schedules we were able to pull it off and quality remained unaffected. This rapid pace allowed harvest to end around the last week in October, roughly two-to-three weeks earlier than “normal” seasons. The yields in 2013 were lower than the record breaking 2012 but still slightly above average.

The 2013 Trentadue Zin was made mostly from our Zinfandel Blocks 305 and 315. Most of the Zinfandel blocks in 2013 were harvested during the first week of September. About 30% of the grapes were fermented in small ½ ton open top fermenters for additional complexity of aromas and textures. The wine is bright and lively with predominant dark cherry, blueberry and plums and less of the typical raisin aromas due to the cooler than usual season. The judicious use of fine oak barrel aging brings in subtle aromas of vanilla, cinnamon and slight smokiness. The mouth feel is solid with bright acidity, with medium body and soft and elegant tannins that accentuate the wine’s long and juicy finish. Zinfandels when balanced are very versatile food pairing wines with broad range and this wine will satisfy your palate with many of your favorite dishes. The wine is delicious now but with some patients and proper aging in 2-5 years it will be even better. Cheers.

MIRO TCHOLAKOV

TECHNICAL NOTES

VARIETAL 93% Zinfandel 7% Petite Sirah	PRODUCTION 1826 Cases	AGING 11 months in 20% new American and European oak
APPELLATION Alexander Valley Estate	BOTTLED August, 2013	ALCOHOL 14.5%
WINEMAKER Miro Tcholakov	RELEASE DATE September, 2014	RESIDUAL SUGAR .3%
		pH 3.69
		TOTAL ACID .58g/100ml