



TRENTADUE

Zinfandel

2014

ALEXANDER VALLEY ESTATE



WINEMAKER NOTES

The 2014 harvest began with one of the earliest bud breaks in history shortly after our Old Vine Block 601 Sangiovese woke up on March 10th, the other varieties quickly followed suit. As one would guess, the harvest had a record early start as well. Other than shifting the growing season up three weeks, the growing conditions were just about perfect with normal to slightly below normal yields. The best thing about the early harvest was that the malolactic fermentations finished quickly due to the warm weather.

The 2014 Zinfandel was made mostly from our Block 305 Zinfandel and Block 405 Petite Sirah. All Zinfandel blocks were harvested on September 8th. A portion of the lots were co-fermented with small amounts of Petite Sirah for better color and additional blueberry aromas. About 20% of the grapes were fermented in small 1/2 ton open top fermenters for additional complexity of aromas and textures. The wine is bright and lively with concentrated “Zini” aromas of dark cherry, blueberry and plum with some of the typical raisin aromas. The judicious fine oak barrel aging brings in subtle aromas of vanilla, brown sugar and slight toast and smokiness. The mouth feel is solid, with medium to full body and very soft and elegant tannins that accentuate the wine’s long and juicy finish with lively acidity. 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 patience and proper aging, in 2-5 years it will be even better. Cheers!

MIRO TCHOLAKOV

TECHNICAL NOTES

VARIETAL
76% Zinfandel
14% Petite Sirah
5% Syrah
5% Carignane

APPELLATION
Alexander Valley Estate

WINEMAKER
Miro Tcholakov

PRODUCTION
1428 Cases

BOTTLED
January, 2016

RELEASE DATE
March, 2016

AGING
15 months in 20% new American and European oak

ALCOHOL
14.6%

RESIDUAL SUGAR
.36%

pH
3.77

TOTAL ACID
.60g/100ml