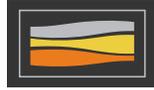


elements



2012 ZINFANDEL SONOMA COUNTY

VINTAGE

The 2012 vintage was an ideal growing season from bud break to harvest. The cold winter delayed bud break briefly until spring temperatures allowed uniform shoots to development. The weather during bloom was ideal for fruit set and a large percentage of flowers developed into berries. During the summer the cycle of warm days and cool nights allowed veraison to progress uniformly and quickly. The consistent temperatures and absence of heat spikes removed the risk of sunburn and allow for even ripening. After the prior two late vintages, growers were grateful to start harvest in late August. With warm sunny days, harvest progressed with a steady flow of high quality fruit being delivered to the winery daily. In October cold rains forced many growers to postpone harvest until the wind could dry out the vineyards. A late heat wave was perfect for finishing up the season.

VINEYARDS

The grapes for this wine were sourced from several Dry Creek and Alexander Valley vineyards in Sonoma County where generally warmer temperatures prevail. The Saini Family, fourth generation grape growers, maintain intensive viticulture standards including canopy management for proper sun exposure, careful leaf removal and irrigation management to ensure vines achieve even and complete berry ripening to valley floor where uniformity and consistency come more naturally.

WINEMAKING

Hand harvested over a period of several weeks, the grapes for this wine were brought to the winery block by block, with the small lots maintained separately throughout the winemaking process. Grapes were de-stemmed, crushed and immediately placed in small, temperature controlled stainless steel tanks for fermentation. Once dry, the wine lots were placed in French oak barrels- a mixture of 30% new and 70% seasoned. The wine aged for twelve months in barrel, with twice yearly rackings. The final blend was assembled through a series of successive tastings and bottled.

TASTING NOTES

This wine displays beautiful aromas of raspberry and cherry on the nose followed by flavors of ripe, bright fruit along with briary tones and a hint of spice. The classic Dry Creek and Alexander Valley characteristics are concentrated, yet well balanced. The wine pairs perfectly with hearty meat and pasta dishes. A one-of-a-kind wine that over delivers in the bottle.

Color Deep red color with crimson highlights

Aroma Aromas of raspberry and cherry



Varietal Information

100% Zinfandel

Appellation Sonoma County

Cooperage 100% French Oak

Age 12 months

Ratio 30% new oak

Alc 14.7% by volume

RS 0.05 g/l

pH 3.4

TA 5.6 g/l

Production 1,000 cases



when the elements are in balance, harmony exists.

Please enjoy responsibly.
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