

# ACRE<sup>®</sup>

## NAPA VALLEY

DUSTY BOOTS... STAINED HANDS...  
CLASSIC WINES.

### ACRE 2017 ZINFANDEL, NAPA VALLEY

#### TASTING NOTES

A vibrant violet-tinged ruby in color, the 2017 ACRE Zinfandel offers an intriguing bouquet of black cherry, fig, and blueberry with hints of oak spice, cinnamon and leather. These elements carry through in the mouth with a harmonious balance between the fruit and underlying structure of supple tannins and lively acidity, leading to a smooth and luscious finish.

#### GROWING REGION – OAKVILLE & YOUNTVILLE AVAS

Our 2017 ACRE Zinfandel is produced entirely from fruit harvested from the family-owned Yount Mill Vineyards estate, which has been organically farmed for 28 years and straddles both the Oakville and Yountville AVAs in the very heart of the Napa Valley.

Zinfandel from Oakville is rare indeed. Because of the emphasis on Cabernet Sauvignon, there are less than 15 acres remaining. However, one simply cannot find a better location to grow Zinfandel. Its proximity to the temperature moderating influence of the San Pablo Bay allows the grapes to ripen evenly and gain full flavor development without excessively high alcohol and the jamminess that is common in other regions. As a result, the wines are exceptionally aromatic, complex and balanced.

To provide structure and added complexity, we blended 10% Syrah from the estate's historic Blockhouse vineyard in Yountville – the very spot where George Yount planted the first grapes in the Napa Valley. The result is a more sophisticated, nuanced style of Zinfandel.

#### VINTAGE

2017 was nothing if not dramatic, with record rains at the beginning and devastating fires at the end. Despite the drama, the ample rain recharged the water table and the vines responded with vigorous growth. Notwithstanding several heat spikes, ripening continued evenly and finished the third week of September. Fortunately, fermentation was complete and the wine safely in barrel before October's fires.

#### KEY FACTS

VINEYARDS	Yount Mill Vineyards Estate – Certified Organically Farmed
HARVEST DATE	September 16 – 23, 2017
VARIETAL COMPOSITION	90% Zinfandel, Pelissa & Lincoln Creek Vineyards, Oakville AVA 10% Syrah, Blockhouse Vineyard, Yountville AVA
AGING	15 months, Combination European and American Oak, 70% New
ALCOHOL	14.9%
pH	3.75
TOTAL ACIDITY	6.57 g/l
BOTTLED	December 7, 2018
TOTAL PRODUCTION	1691 cases

