

# ACRE<sup>®</sup>

## NAPA VALLEY

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

90  
POINTS

James Suckling



### ACRE 2019 ZINFANDEL LINCOLN CREEK VINEYARD, NAPA VALLEY

#### TASTING NOTES

Bushels of black cherries enhanced by blackberry, raspberry, clove, anise, and sassafras dominate the aromatics. On the palate, the level of sophistication speaks to only one appellation, the Napa Valley. This wine is balanced, refined, vibrant and packed with berries: blackberry, raspberry, marionberry, it touches on black licorice, dried figs, cooking spices, blood orange and black peppercorns. The finish goes on forever!

#### GROWING REGION – OAKVILLE AVA

With its ideal mid Napa Valley location, Oakville is just far enough south to benefit from the cooling influences of the morning overcast and afternoon breezes off the San Pablo Bay, and far enough north to ripen grapes that exhibit deep rich dark fruit characteristics. As a warming valley challenges the varietal composition, Oakville has become the ideal climate for growing Zinfandel. Even ripening, great complexity and balanced acidity and tannins will preserve the wine for years to come. Of the more than 5,000 acres planted in the Oakville appellation, there are now less than 15 acres of Zinfandel. Grown in the last Zinfandel vineyard that hasn't been replanted to Cabernet Sauvignon, this wine is a treasure.

#### VINTAGE

After a near perfect 2018, 2019 started off with extensive spring rain extending well into summer. At this point the rains stopped, but the soil held enough moisture to provide ample water throughout the growing season. Mild, even temperatures and a long hangtime ensured great color, fine rich tannins, intense fruit, and terrific balance. More accessible than the classically structured 2018 vintage, 2019 can be enjoyed sooner, but will last for decades.

#### KEY FACTS

VINEYARDS	Lincoln Creek Vineyard, Certified Organically Farmed
APPELLATION	100% Oakville AVA
HARVEST DATE	September 26, 2019
VARIETAL	100% Zinfandel
AGING	18 months; Combination of 70% new American and French oak, 30% one year old French and American oak.
ALCOHOL	14.9%
pH	3.52
TOTAL ACIDITY	7.4 g/L
BOTTLED	December 1, 2021
TOTAL PRODUCTION	372 cases