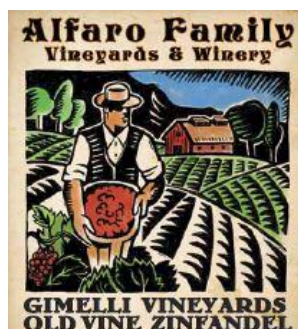


2016 Gimelli Vineyards Old Vine Zinfandel



The Vineyard:

The Cienega Valley in San Benito County is blessed with an excellent climate for Zinfandel. Sunny days are interrupted by cooling ocean breezes from the Monterey Bay. Our Gimelli Vineyards Old Vine Zinfandel comes from the original dry-farmed vines that were first planted by Dr. Harold Ohrwall in 1908. Now, under the ownership of the Gimelli Family, these vines continue to flourish in the warm climate of the Gabilan Range below Mount Harlan.

The Vintage:

After a bountiful fruit set, the vines underwent shoot and cluster thinning. The long, cool growing season made for extended hang time and ripe fruit at low sugar levels. The grapes were hand harvested on September 23, 2016.

Winemaking:

The grapes were de-stemmed and the whole berries were placed into small open-topped fermenters; the must was chilled to 50 degrees Fahrenheit and cold soaked for seven days. Fermentation occurred spontaneously. No punch downs were performed. To avoid over-extraction and to keep the cap moist during fermentation rack-and-returns via gravity were performed. After fermentation the wine was pressed off directly into French oak barrels where it was allowed to undergo malo-lactic fermentation. Bottled unfiltered and unfiltered.

The Wine: Rich and flavorful, with notes of blackberry jam, raspberry, and dark cherry.

Technical Data:

Release Date	April 2017	Production	224 cases
Alcohol	14.8%	Aging	6 months in 20% new French oak
Bottle Sizes	750 ml	Suggested Retail	\$24

Suggested food pairings:

This wine is deep and lush with loads of intense blackberry jam, plum and dark cherry layers. Enjoy this wine with anything hearty, from barbeque to ribs, burgers, grilled steak, lamb, tomato-based dishes or classic Italian fare.