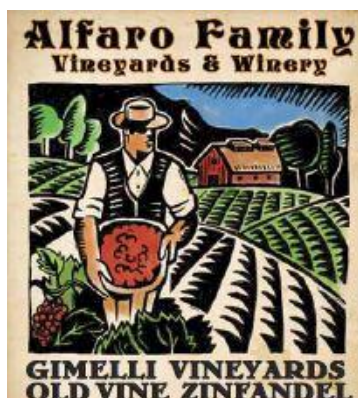


## 2017 Gimelli Vineyards Old Vine Zinfandel



### 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. It was a long, cool growing season, with the exception of a 3-day heat spike, which made for extended hang time and ripe fruit at low sugar levels. The grapes were hand harvested on September 28, 2017.

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

### Technical Data:

<b>Release Date</b>	Summer 2018	<b>Production</b>	400 cases
<b>Alcohol</b>	14.5%	<b>Aging</b>	9 months in 20% new French oak
<b>Bottle Sizes</b>	750 ml	<b>Suggested Retail</b>	\$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.