

2018 MOUNTS OLD VINE ZINFANDEL  
ESTATE GROWN

**Winemaker:** David Mounts

**Varietal Composition:** 80% Zinfandel, 5% Mourvedre,  
5% Grenache, 5% Counoise, 5% Petite Sirah

**Appellation:** Dry Creek Valley, Sonoma County

**Vineyards:** Zinfandel head trained vines averaging 50 years old

**Harvest date:** September 14, 2018 through October 18, 2018

**Brix at harvest:** average 26

**Total Acidity:** 5.6 g/l

**pH:** 3.88

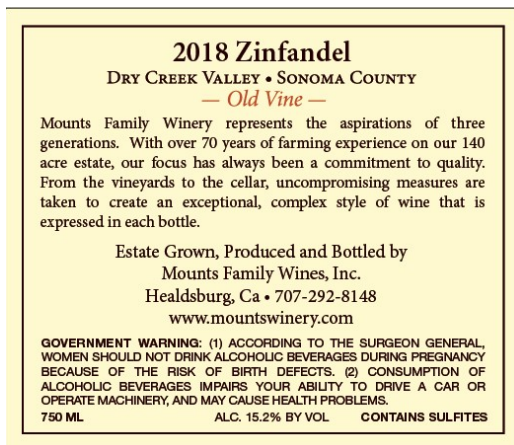
**Alcohol:** 15.2%

**Cases produced:** 225

**Fermentation and aging:** Whole berry destemming, 4 - 5 day cold soak, punchdowns 3 times per day. Native yeast fermentation in small, open top, one ton fermenters. Total skin contact 14 days. Barrel aged 17 months in 40% new French oak Puncheon barrel. Bottled unfinned and unfiltered.

**Tasting Notes:** Rich, dark berry fruit fills your nose and teases you with baking spices, earth, and toast. The balanced, yet deep red to black fruit flavors will comfort you as well as delight your palate. It is not overdone or flashy. This wine sings with terroir driven personality, a lusciousness only one can expect from 50 plus year old vines. Pairs beautifully with barbequed red meats, meat lovers pizza, beef ragout, or a flourless dark chocolate cake with raspberry glaze.

**Aging Potential:** 3 - 5 years



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