

2017 ZINFANDEL, OLD VINES, ESTATE GROWN

Winemaker: David Mounts

Varietal Composition: 84% Zinfandel, 4% Mourvedre, 4% Grenache, 4% Counoise, 4% Petite Sirah

Appellation: Dry Creek Valley, Sonoma County

Vineyards: Zinfandel head trained vines averaging 49 years old

Harvest date: September 14th through October 8th, 2017

Brix at harvest: average 26.8

Total Acidity: 5.3 g/l

pH: 3.92

Alcohol: 16.2%

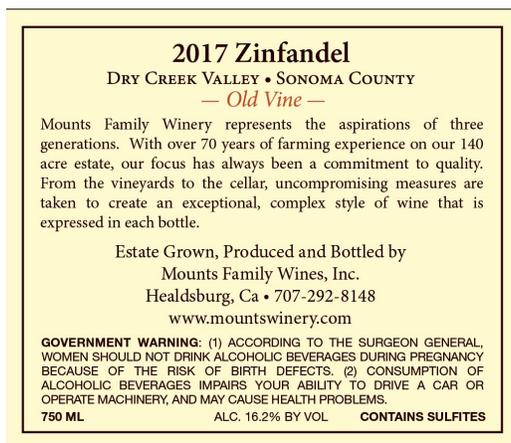
Cases produced: 275

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 20 months in 45% new French oak Demi-Muid barrel.

Tasting Notes: Deep black fruit aromatics laced with cloves and cinnamon mingle beautifully with the plush and generous flavors of crushed raspberries, blackberries, and warm baking spice. It has a juicy, sweet richness on the palate that carries on for some time.

Aging Potential: 4 - 7 years

SRP: \$40



MOUNTS

Family Winery

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