



AIDA ESTATE 2011 ZINFANDEL

Harvest Date

September 28, 2011

Barrel Age

20 months in French Oak, 100% new
100% French Oak 500L puncheons

Cooperage

Saury, Ermitage

Bottling Date

June 1, 2013

Alcohol

15.0%

Release Date

Spring 2014

We are firm believers that great winemaking begins in the vineyard. Our commitment to this belief is manifested in our diligent care and attention to our vines and developing grapes. Our 40-year-old, dry-farmed zinfandel vines respond by producing gorgeous fruit, allowing us to present an elegant and refined zinfandel to you with every vintage.

The 2011 vintage began with a wet winter. Spring ushered in an abundance of cool, rainy days that continued into early summer. During this time vines focused on canopy growth rather than reproductive growth, resulting in a minuscule fruit set in a cooler than average growing season. In order to fully maximize sun exposure, our strategy in the vineyards was to open up the canopies and allow the clusters to have direct sunlight and air flow. While the 2011 harvest was stingy with yields, this vineyard focused approach produced optimal flavors at a lower brix levels, creating wines of great intensity, structure and acidity.

The intensely fragrant 2011 Zinfandel opens with bright red fruits, ripe blueberries and delicate white flowers. These luscious fruit notes gain further depth with secondary spiced notes of white pepper, cardamom and star anise. Carefully selected french oak barrels offer a gorgeous layer of rich caramel and toffee and rich palate coating mouth-feel. Striking a perfect balance between concentration and clean acidity this is a refined zinfandel to enjoy now and over the next ten years.

Cases Produced: 335

Retail Price: \$95 ~ 750ml