

Crauford



NAPA VALLEY

2013 Zinfandel 'Kilt Lifter'

VARIETAL COMPOSITION

100 % Zinfandel
100 % Napa Valley

ANALYSIS

14.5 % Alcohol
7.1 g/L Acidity
3.664 pH

HARVEST NOTES

We're excited about the 2013 Zinfandel. The fruit was in great shape toward the end of September. The grapes were ripe with soft, almost velvety skins that were just starting to dimple. The fruit flavors were ripe, but the acidity remained vibrant. This balance of ripe fruit and vibrant acidity is one of the hallmarks of balance we look for in our Zinfandel.

CELLAR NOTES

These grapes were hand-harvested on September 25, 2013. After a short trip to the crush pad, the clusters were destemmed, then berry-sorted by hand. This was a small batch, so we gently crushed the grapes into small fermenting bins. The punchdowns were done by hand. Fermentation lasted about two weeks, and we drained and pressed to barrels after the wine was dry. We aged in 8 oak barrels, 2 of which were new Hungarian oak (25% New Oak). We like the impact the Hungarian and Eastern European oaks have on the Zinfandel, as it tends to contribute a sweet cinnamon and clove character that matches well with the naturally spicy tones in the Zinfandel.

TASTING NOTES

This wine has a nice balance of dark, ripe fruit and vibrant acidity. We find dark, brambly red and black berry fruit aromas, with clove and cinnamon tones. The texture of the wine is very rich, with a nice framework of acidity and modest tannins which keeps it well-balanced. The finish is long and lingering.