



2013 ZINFANDEL

Mesa Del Sol Vineyard

Appellation Arroyo Seco

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The Vineyard

The Mesa del Sol Vineyard is located in the Arroyo Seco appellation west of Greenfield. Here, moderately warm and breezy days are followed by cool evenings and foggy mornings; the mountainside vineyard's gravelly, porous soils along with the Region I type climate make for ideal conditions for an elegant expression of Zinfandel.

The Vintage

Benefitting from warm temperatures and a long growing season, the Mesa del Sol Vineyard produced a moderate crop of very high quality fruit in 2013. The dry winter was followed by moderate temperatures and a final burst of heat in October that helped finish ripening. The additional hang time yielded small, intensely flavored berries.

Winemaking

Hand harvested fruit was immediately de-stemmed into small open top fermenters to maximize skin contact for flavor and color extraction. After the completion of primary fermentation, the young wine was barreled into a combination of French and American oaks for complexity and intensity of fruit concentration. The wine was aged for 18 months before bottling.

Tasting Notes

The 2013 Manzoni Zinfandel shows classic aromas of pure blackberry and blueberry essence supported by elegant vanilla and subtle smokiness. The color is deep, rich and dark with jewel toned hues brought on by the crisp acidity and ripe grape skins. This wine is ripe and rich, but in no way pruny or raisiny like so many other renderings. The aromatics carry through to the palette with flavors of red plums, ripe black berries and hints of hard spices that are wrapped by a core of soft, elegant tannins and bright, clean acidity. This cool climate offering of Zinfandel is a classic rendition of a varietally correct wine that allows the purity of the fruit to shine through. While many versions of Zinfandel tend towards over-ripe characters, this wine is an elegant and powerful bottling that is not only a great flavor experience, but also a wonderful translation of terroir into the bottle. This wine drinking very well at release but a further one to three years will bring out further subtly in the fruit and increase the aged aromatics.

SILVER MEDAL 2016 S.F. INTERNATIONAL WINE COMP.
SILVER MEDAL 2016 ORANGE COUNTY FAIR



Harvest Date:

October 29, 2013

Brix:

26.0

TA:

6.8 grams/liter

pH:

3.44

Alcohol:

14.0%

Production:

72 cases