



2013 ZINFANDEL

HOWELL MOUNTAIN, BLACK SEARS VINEYARD

ABOUT THIS WINE This gorgeous Zinfandel hails from the incredible Black Sears Vineyard – found (quite literally if you’ve got a decent arm) a stone’s throw from our estate vineyard gate at the top of Howell Mountain. When poured out, the wine’s signature Howell Mountain pedigree is immediately evident, with deep blackberry, white pepper and a refreshing minerality at the forefront.

VINEYARD Black Sears has “King of the Mountain” bragging rights - topping out at 2400 feet, making it officially the highest vineyard on the mountain. For 25 years, wine-makers have clamored for the Zinfandel grown here: both biodynamic and organic, the site is dry farmed and the vines pruned in the old world style with no trellising. Zinfandel thrives in the mountain’s well-drained, rocky volcanic soils and moderate climate.

VINTAGE After the extraordinary 2012 vintage, we were amazed to get another stunning vintage on Howell Mountain in 2013. Like the previous season, the vintage was remarkable in that it was fairly unremarkable – long, even and mild. The fruit developed at a snail’s pace over the summer and at harvest time, offered up beautifully ripened tannins and rich color without excessive sugar levels. This was another hallmark vintage from a prized vineyard.

The 2013 vintage gives impressive purity, structure and elegance – melding the power of mountain Zinfandel fruit with a light winemaking touch in the cellar. Our 2013 vintage release is a more powerful variation on a Howell Mountain, old vine theme. The wine is bursting with warm red stones, wild bramble fruits, and a dash of ground white pepper.

Blend: 76% Zinfandel, 24% Petit Sirah
Harvest dates: September 17 - October 4, 2013
Average sugar: 24.8° Brix
TA: 6.2g/L | pH: 3.67
Alcohol: 14.4%
Bottling Date: April 30, 2015

Barrel Aging: 18 months in Chateau-style French oak;
40% new French oak; 10% new American oak. Unfiltered and unfined.
Cases Produced: 570
Price: CA SRP \$50.00

