



A CRAFT WINERY & CELLAR DOOR

Sourcing

100% Eldorado County, CA
Bima Vineyard

Varietal Composition

100% Zinfandel

Technical Data

pH 3.72
TA 0.54g/100mL
RS Dry
Alc. 14.3%

Winemaker

Brian Graham



2017 Zinfandel

Eldorado County, CA

Background

Bima Vineyard is located in the heart of El Dorado County. Planted in 2005, on a westward facing vineyard at 3100' elevation. The soil is made up of decomposed granite with an extreme amount of iron oxide which creates an illusion that the vineyard is glowing red.

The budwood comes from the old Beatty Clone in Howell Mountain, dating back to the early 1900's. The vineyard produces extremely small, flavor-packed, berry clusters with an average yield of 2.5 tons per acre.

Winemaking

We hand picked our fruit in the very early morning hours. The bins were wrapped, covered, then loaded onto a refrigerated truck that drove straight through the night and next day to the winery in Denver. The team in Colorado was ready to go as soon as the fruit was delivered.

Meticulously berry sorted, then sent whole berry to the tank to rest and cold soak prior to yeast inoculation for 5-6 days.

The wine was fermented slowly over 2 weeks with an average high temperature of 89°F to preserve the color and intense fruit aromas. An average total of 14-18 days on the skins. Aged in a blend of new French oak barrels for 21-31 months in several of the best cooperages including; Rousseau Taransaud, Radoux and Quintessence.

Tasting Notes

Aromas of dried cherry with hints of smoky herbs. Ripe and opulent to the edge of jammy with juicy, complex boysenberry, plum and blackberry fruit. Integrated tannins with a touch of cedar, freshly cracked peppercorns and sage on the finish.

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