



*Mariah Vineyard sits high atop Mendocino Ridge, a cool-climate site that yields a bright, fresh fruit profile – with all the spice, depth, and complexity that we love to cultivate in our Zinfandels. When the Dooling Family planted this vineyard in the 1970's they did so with the intent of implementing sustainable and dry-farm practices that are still in place today.*

#### VINTAGE

The 2018 growing season started off with slightly lower than average rainfall totals, however, due to their arrival in February and March the soils were near saturation during budbreak and heading into bloom. The onset of a moderately warm May and June led to prolific growth in the vines and a slightly above average crop level on the vines. June and July were above average in temperature which allowed veraison to progress from late July into August. Harvest was unseasonably cool, lacking the typical heat spells that come in early September. This allowed for a slower, methodical harvest, accentuating higher acidity and lower brix, ideal for our varietals! A small rain event in early October followed by moderate temperatures extended the harvest through late October, allowing for increased flavor development. The grapes for this wine were harvested on October 23rd.

#### VITICULTURE & WINEMAKING

The grapes were harvested and sorted by hand to ensure uniformly ripened fruit is delivered to the winery. After being crushed, the grapes were fermented in small open-top stainless steel tanks and mixed using pneumatic punch down devices to facilitate extraction, and pumped over to allow for gentle aeration. New wine was drained to barrel after 10 days of fermentation to complete alcoholic fermentation and undergo malolactic conversion. Aged for 17 months in 12% new French and American oak, and 88% neutral French (including Puncheons / large format barrels) and American oak.

#### SIP & SAVOR

Fresh hints of lilac and briary blackberry on the nose give way to a palate of raspberry, licorice and nutmeg spice, and a subtle hint of clay earth. Juicy with vibrant acidity, this Zinfandel is elegant with fine tannins leading to a smooth and velvety finish. This wine pairs well with flank steak or duck breast complemented by sauces that are slightly acidic, lamb loin with olive tapenade, and aged goat Gouda.

#### ANALYSIS

VARIETALS  
100% Zinfandel

PH  
3.76

ALCOHOL  
15.2%  
TA  
7.4 grams/liter