

2015 Zinfandel Crimson Hill Vineyard

Harvest Date	9/24/2015	Bottled	3/17/2017
Tons	12.73	Cases	795
Harvest Brix	28.9	Alcohol	14.8
Acid	3.7	Acid	5.4 g/l
pH	3.87	pH	3.91

The vineyard and estate winery are at 2000 feet elevation and overlook the southern end of Clear Lake. The vineyard blocks are planted in well-drained, sloped, crimson red, volcanic soil that provides the perfect site for growing great red wines. The climate is ideal for mid-to late-season reds. The daily warm temperatures in the spring and summer are tempered by daily afternoon winds. The vineyard is trellised with 30-inch crossarms to spread the canopy in order to capture full sun, increase air movement, and provide room for large clusters.

2015 was a pretty normal vintage after recovering from the recent three-year drought. Our zinfandel, a customer favorite, is picked very ripe to create its fruit-forward, concentrated style. The grapes were harvested and co-fermented with 20% Petit Sirah from the vineyard. The grapes were gently de-stemmed and then cold soaked for three days. Fermentation was in small open top fermentors where the must was “punched down” twice daily until fermentation subsided. The new wine was then aged in neutral oak barrels for 16 months.

This fruity Zinfandel exhibits aromas of ripe raspberry and currant fruits with hints of mocha, lavender, and mint. The flavors are lively and full of juicy ripe raspberry fruit sorbet with hints of orange zest. The wine finishes with lasting ripe berry flavors. Please visit our winery open Friday through Sunday and by appointment, or anytime at www.ggwines.com

