

# Angel Vine

## 2012 Zinfandel

### Columbia Valley

**Production:** Approximately 550 cases

**Composition:** Zinfandel (76%), Primitivo (22%), Petite Sirah (2%)

**Alcohol:** 14.9%

**Sources:** Zinfandel from Alder Ridge (Horse Heaven Hills), Avery (Columbia Valley), Les Collines (Walla Walla Valley) and StoneTree (Wahluke Slope) vineyards; Primitivo from Coyote Canyon (Horse Heaven Hills) and StoneTree vineyards; Petite Sirah from StoneTree vineyard.

**Harvest:** Grapes were hand-picked, transported to the winery and processed between September 24 and October 24. All the fruit was sorted by hand, de-stemmed, and placed into 1-1/2 ton open-top fermenters.

**Fermentation:** After a passive soak, the must in the bins were randomly inoculated with yeast (approx 1/3 of bins) or allowed to ferment on their own. The resulting cap was punched down by hand on an as needed basis (at least once daily) until fermentation proceeded to dryness. The duration of skin contact ranged from 14 to 26 days.

**Barrel Aging:** The wine was raised in a mixture of French and Hungarian oak barrels-all of which were previously used. The wine was bottled in August 2013.

**Accolades:** *Seattle Met* magazine “Washington’s 100 best wines”, *Wine Enthusiast* magazine 88 points, *GreatNorthwestWine.com* rated the wine Excellent.

**Tasting Notes:** From *GreatNorthwestWine.com*: "...The entire lot was fermented to dryness and emerges with aromas of ripe strawberry, plum, raspberry and chocolate. It's a bit darker on the palate with delicious flavors of black cherry and current, backed by mild currant skin tannins, good acidity and licorice in the farewell."

From *Wine Enthusiast*: "There's no question of the variety of this wine with its notes of raspberry jam, plum and herbs. It's full bodied with a mixture of fruit and spice flavors."

From *Seattle Met*: "Zinfandel from Washington often underwhelms except in the hands of a few able producers, and Angel Vine is consistently one of them. This wine brings luscious notes of cranberry and raspberry with a wealth of tart acids providing the frame."

**Drinking window:** Drink now to 2018

