

# AARONAP CELLARS

## 2014 ZINFANDEL



**Wine Summary:** Although originating in eastern European vineyards, zinfandel was brought to American shores by horticulturists with ties to Boston, MA and first grown in a greenhouse in Cambridgeport in 1834. Shortly thereafter, gold was discovered in California, and Boston became an important hub for shipping goods to the gold fields. The zinfandel grape soon hitched a ride to California, where other gold-seekers found that the soil of the mountain valleys yielded different riches as zinfandel thrived in the warm valley temperatures and thin sandy volcanic soils. Today, the Shenandoah Valley region of Amador County is renowned for its flavorful zinfandel grapes.

**Tasting Notes:** Aromatic notes of bramble fruit, blackberries, sour cherry, flowers, & cedar caress the nose. The deliciously lingering finish is full of spice and zest, balanced by notes of cocoa and vanilla.

**Aging Potential:** Drinkable in 2016, but will reach maturity in 3-7 years

**Food Pairing Suggestions:** Braised pot roast, rich flavorful cheeses, BBQ pulled pork,

### Technical Data

*Varietal Composition:* 75% Zinfandel, 19% Mourvedre, 6% Petite Sirah

*Appellation:* California Shenandoah Valley

*Aging Protocol:* 11 months in used 3-yr old American oak barrels. Bottled aged for 6 months.

*Alcohol by volume:* 15.3%    *pH:* 3.72    *Production Volume:* 614 bottles

### Vintage and Production Notes:

Sun and heat...those words perfectly sum up the 2014 wine-growing season in the Shenandoah Valley. Plenty of sun and very little rain resulted in ripe grapes with concentrated flavors. After destemming the grapes, the must was flash frozen for 40 days for full flavor and color extraction. In late November, the frozen must was thawed and fermented with RP-15 yeast. After 11 months in a new American oak barrel, the zinfandel was blended with mourvedre and petite sirah to enhance the flavors.

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