

AARONAP CELLARS

2015 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, black 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: Imminently drinkable now, and will reach maturity in 3-5 years

Food Pairing Suggestions: Braised pot roast, rich flavorful cheeses, BBQ pulled pork, pizza, or hearty pastas

Technical Data

Varietal Composition: 92% Zinfandel, 8% Mourvedre

Appellation: California Amador County

Aging Protocol: 9 months in new French oak barrels. Bottled aged for additional 9 months.

Alcohol by volume: 15.3% *Production Volume:* 396 bottles

Vintage and Production Notes:

Sun and heat...those words perfectly sum up the 2015 wine-growing season in the Shenandoah Valley. Plenty of sun and very little rain resulted in ripe grapes with concentrated flavors. After destemming, the must was fermented with RP-15 yeast. After 9 months in a new American oak barrel, a splash of mourvedre was added to enrich the flavor prior to bottling. The wine was bottle aged for an additional 9 months before release.

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