



2016
ZINFANDEL - NAPA VALLEY
HANDMADE

VINTAGE

The 2016 vintage extends a run of exceptional years for Zinfandel to five in a row for the Napa Valley. A warm, dry spring and summer led to an earlier than average budbreak and ultimately another early start to harvest. Temperatures remained relatively mild with warmer days that helped bring the grapes to their optimal maturity. Low rainfall this year limited the crop volume once again, but led to incredible concentration and quality

VINEYARDS & WINEMAKING

Located in the volcanic mountains of eastern Napa, the Sage Canyon Vineyard is among hundreds of acres of vines perched along ridges and clinging to steep hillsides. The soils, exposures, elevation changes and sub-climates are so complex that the property is delineated into more than 100 micro-blocks. Each of these tiny plots is treated as an individual vineyard with varieties, clones, rootstocks, density, trellising and farming methods tailored specifically to the site.

At Foley Johnson, we take non-traditional approach to Zinfandel winemaking. Rather than running fermentation temperatures up to 90+ degrees, which would extract the harsh seed tannins of Zin along with the raisin or prune flavors of the ever-present raisins trapped inside of the clusters, a long, cool fermentation is used to extract only from the freshest of berries. Press wine is rarely included – again to avoid picking up anything other than pure, ripe fruit flavors. Once the wine is drained from tank, it is aged for 24 months in 20% new French, American and Hungarian oak barrels.

TASTING

Our 2016 Handmade Zinfandel opens with lively aromas of strawberry, rhubarb and blackberry on the nose. While dark crimson in the glass, the palate displays bright acidity with flavors of raspberry, red currant, allspice and cacao. This wine offers soft tannins and a medium-full body that lead to a long and juicy finish.

STATISTICS

APPELLATION	Napa Valley	ALCOHOL	15.5%
VINEYARD	Sage Canyon Vineyard	TA	5.1 g/L
COMPOSITION	95% Zinfandel, 5% Petit Verdot	PH	3.72
AGING	24 months in 20% new French, American and Hungarian Oak	BOTTLING DATE	January 16, 2018
		PRODUCTION	55 Cases