



2018  
ZINFANDEL - NAPA VALLEY  
HANDMADE

VINTAGE

The 2018 growing season was one of the mildest and smoothest in recent memory. Mild spring weather led to good fruit set in most varieties and moderate weather throughout the year made for ideal growing conditions. There were no major heat spikes, which gave us longer hang-time and great ripening on the vine. While a fairly long harvest, the 2018 crop delivered fruit with complex flavors and was of excellent 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 American and Hungarian oak barrels.

TASTING

A vibrant ruby red color in the glass, our 2018 Handmade Zinfandel opens with big bold blackberry notes followed by winter pine aromas. On the palate perfectly ripe plum flavors are accompanied by full soft tannins and a mild acid leading to a long finish.

STATISTICS

APPELLATION	Napa Valley	ALCOHOL	14.8%
VINEYARD	Sage Canyon Vineyard	TA	5.8 g/L
COMPOSITION	94% Zinfandel, 3% Cabernet Sauvignon, 3% Petite Sirah	PH	3.6
AGING	24 months in 20% new American and Hungarian Oak	BOTTLING DATE	December 9, 2019
		PRODUCTION	254 Cases