



Harvested Oct 7, 2013

pH 3.67

Bottled May 27, 2015

Alcohol 14.3% ABV

Cases 437

Formats 750 mL, 1.5 L

MSRP \$38

2014

OGP Zinfandel

The Original Grandpère Vineyard

AMADOR COUNTY

VINO NOCETO



Among the pioneers who introduced Sangiovese to the New World, the Gullett family is renowned for making “California’s Best Sangiovese.” In 1985, they set out with the singular goal of making VINO NOCETO California’s premiere Sangiovese producer. From just three producing acres and 110 cases in their inaugural 1990 vintage, they now farm over 25 acres and produce 10,000 cases per year, including ten different Sangioveses, a frizzante Moscato, an old vine Zinfandel, Barbera, and Pinot Grigio.

Produced from the historic Original Grandpère Vineyard in California’s Shenandoah Valley of Amador County, this Zinfandel is the epitome of Sierra Foothill old-vine Zinfandel. The Grandpère is reputedly the oldest, documented, producing Zinfandel vineyard in the state, dating back to the 1860s. This is VINO NOCETO’s twelfth vintage from the vineyard.

VINEYARDS

Zinfandel from The Original Grandpère Vineyard, Shenandoah Valley, CA.

WINEMAKING

The fruit is cold soaked for 1 to 2 days followed by fermentation for 14 to 20 days at 80°-95° Fahrenheit in submerged cap fermentation stainless steel tanks. This technique favors a fruit-forward, gentle extraction of flavors while retaining the black pepper spiciness for which Amador Zins are widely known. Aged 21 months in French oak barrels, 20-30% new.

THE WINE

The 2014 OGP Zin is multi-dimensional—great balance and structure augmented by notes of black pepper, spice and dust along with raspberry-blueberry fruit. Pair with steak, lamb, pork loin, wild game or ratatouille.

ACCOLADES

93 Points -



WINEMAKER: Rusty Folena