

pH 3.53

Bottled June 8, 2017

Alcohol 13.5% ABV

Cases 296

Formats 750 mL, 1.5 L, 3 L

Winemaker Rusty Folena

OGP Zinfandel



The Original Grandpère Vineyard

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 fourteenth 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 2015 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

94 Points, Editor's Choice - Wine Enthusiast WINE ENTHUSIAST

"This huge, heavy bottle contains a hugely flavorful but not heavy wine. Complex oak, spice and bramble aromas lead to vivid sour cherry and raspberry flavors that are firmly framed by moderate tannins and a slight acidic bite. It's a special occasion wine from old, old vines that will pair especially well with Italian food and grilled meats." – Jim Gordon