



THE VINEYARDS:

Our Zinfandel is grown in the heart of the Russian River Valley, an area known for producing outstanding Pinot Noir, Zinfandel, and Chardonnay. Coastal fog blankets our fruit almost every morning and evening which allows our Zinfandel to develop its deep character. Virtually all (90%) of this Zin is made from our Gambogi vineyards, planted as early as 1909.

2013 GROWING SEASON:

The 2013 season was picture postcard. A few winter rains with a mild spring and summer led to a slow heat progression that ripened the fruit evenly. Heat spikes towards the end of the growing season helped to ensure maximum flavor development. In combination with a higher than average yield it was the perfect mix for the winemaking staff to do what they do best.

THE WINEMAKING:

We fermented our Zinfandel in open-top tanks and “punched-down” the skins by hand to extract the dark violet color and express the rich qualities this fruit has to offer. After being pressed, the wine was aged in American Oak barrels for approximately 17 months.

THE WINE:

This dark cherry-magenta Zinfandel displays aromas of ripe berries, currants, red fruit and oak with hints of cinnamon. The bouquet is complemented by a full palate of blackberry, anise, and pomegranate flavors with a long bramble and clove finish. This multilayered and complex wine is rich and full; a fine representation of Zin from the Russian River Valley that wonderfully compliments anything off the grill and has excellent aging potential.

2013 ZINFANDEL
RUSSIAN RIVER VALLEY

HARVESTED
October 15-24TH 2013

ALCOHOL
14.8%

TA
.66

pH
3.48

CASES PRODUCED
1,500

AGING
20 months in 100%
American Oak

20% New Oak

ESTATE BOTTLED
May 15, 2015

WINEMAKER
Jason De Loach

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