



VENGE 2013 SIGNAL FIRE ZINFANDEL, CALISTOGA ESTATE, NAPA VALLEY

The second vintage of any wine is about establishing footing, and the second vintage of this wine establishes itself right in the middle of big, bold, and balanced. Eight acres of gnarly old-vine Zinfandel from our newest estate produces this testament to Napa Valley history. Impenetrable, glass coating color leads fans of Zinfandel to loads of blackberries, white pepper spice, sweet honeysuckle, crushed blue herbs and a very full, viscous, and lengthy finish. This is approachable upon release and will age, when cellared correctly, for 5 to 8 years.

IN THE VINEYARD

Located in the northern most reaches of Calistoga, near Chateau Montelena, our Signal Fire Vineyard is a testament to Napa Valley history. At the turn of the century, this location was known as the “signal point” for early Spring frost warnings—if the smudge pots were billowing on this site, all vineyard owners in the surrounding area would know to fire their frost pots to protect their bounty. The vines here are well established and dry farmed, with an average vine age of 70 years. Grapes from the Signal Fire Vineyard were harvested on September 29 with yields slightly below the 2012 vintage. Brix at harvest was 26.3 degrees.

IN THE CELLAR

We treat Zinfandel in the same manner as all of our red grape varieties: with gravity and care. The small, individual lots of fruit were destemmed into open top fermenters, where a 5 day cold soak took place. The process of cooling the cap releases color and flavor pre-fermentation. The fermentation was allowed to slowly take hold via native yeast. Whole-berry fermentation took place for an average of 22 days. The wine was barrel aged for 16 months in 50% new American Oak and the balance in once used tight grain French Oak. No conventional pumps were used in the making of this wine. Only diaphragm air pumps, forced air pressure movement, or *bulldogging*, and transfers by gravity were employed to preserve the pure fruit integrity in the wine.

395 CASES PRODUCED



100% Zinfandel
0.59 g/100mL T.A.,
4.0 pH,
15.4% Alc.