

Michel-Schlumberger

2014 *"Cochons Sauvages"* Zinfandel Dry Creek Valley



Varietal Composition: 100% Zinfandel

The Vineyard: Our Zinfandel vines are grown in thin, red mountaintop soils and produce grapes of exceptionally concentrated flavors.

Vintage: Moderate temperatures with no appreciable rainfall throughout the ripening season allowed the grapes to fully develop exceptionally concentrated flavors.

Harvest: Sept 12th to 15th, 2014 Average brix: 27.2 pH: 3.67 TA: 0.65 g/100ml

Fermentation: The grapes were crushed into small open top fermenters, "cold-soaked" for three days to extract rich color, then fermented on the skins for two weeks. After fermentation, the wine was gently pressed out, settled, and racked into barrels.

Cooperage / Aging: The wine was aged for 14 months in French oak barrels (20% new).

Sensory Notes:

Color: Dark ruby

Aromas: Concentrated blackberry and olallieberry

Palate: Rich, layered blackberry flavors, full mouthfeel and long fruit finish.

Bottling Date: December 10, 2015

Cases Produced: 392

Final Technical Info: pH: 3.81 TA: 0.55 g/100ml Alc: 15.4%