



The Crown Jewels 2014 Late Harvest Red Wine

Sonoma County

Winemaker Chris Christensen's Notes:

This wine isn't so much "Port" as it is grape juice for grown folks. "The Crown Jewels" marks our first foray in the field of sweet red wine and we are really happy with the way it turned out.

A unique co-fermentation of Zinfandel and mixed black grape varieties (Petite Syrah, Grenache, Muscat of Hamburg, Alicante Bouschet, Petite Bouschet and yet-to-be identified Bourdeaux-looking grapes). The fruit for this wine was harvested on the 20th of September right before we saw the first rain of the year. The day of feverish hand picking of raisins ended right as the first drops started to fall. It was hard to get an accurate reading of brim at harvest as some of the raisins began to re-hydrate and release sugars during fermentation. but it was likely around 36° Brix. As the fermentation slowed down, the grapes were then pressed and allowed to finish fermentation in barrel, which it was still doing up until late February. This natural, no-sulfites-added dessert wine is refreshing and bright with flavors and aromas of berry cobbler accented with a light zest of citrus. The mouth feel is dense yet light as the wine concisely finishes in a flourish of summertime-berry goodness.

Grape Source

Conte Family Vineyards, Russian River Valley: Petit Syrah and Mixed Blacks
Mengali's Old Manzanita School Vineyards, Dry Creek Valley: Zinfandel
Montjoy Farms, Russian River Valley: Zinfandel

Varieties

55% Petite Syrah and Mixed Blacks
45% Zinfandel

Alcohol

16.5%

RS

8%

