



STORIBOOK
MOUNTAIN
VINEYARDS

2018 Napa Estate Eastern Exposures Zinfandel

Winemaker notes:

This special barrel selection is presented to showcase just how elegant, fragrant, and balanced Napa hillside Zinfandels can be. The selection criteria emphasize aroma, middle-palate, and finish – berries with hints of flowers, minerals, and spice in the aroma; multi-layered and rich flavor on the broad and supple middle palate; and an intense, clean, and lingering impression on the finish.

Review:

"The cool eastern exposures of a volcanic hillside overlooking Mt. St. Helena produced this gold standard of Napa Valley red wine. Tastings Editor Corey Warren described its scent as California forest, citrus, blackberry and herb. That distinctly California-woodlands sent appeared in my own notes as madrone, pine and wild blueberry. This is a savory red, all about brisk and bold tension in its structure and freshness in its fruit. The lively interplay of floral, herbal, fruity and umami is a window into the complexity this wine will develop with age. Drink some now to enjoy a Napa Valley classic in its youth, then cellar the rest for a decade or more." **96 points** Wine & Spirits Magazine

Vineyard:

Occupying a mountainside at the head of the Napa Valley, Zinfandels were first planted here in 1883. It is a grape unusually well adapted to the red clay loam soils, eastern exposures, and microclimate of our hillside estate. The vines are hand tended, from pruning through picking. The crop is severely regulated, with two green harvests in May and August, to maintain just the right number of grapes on each vine, averaging 2 to 2.5 tons per acre. No insecticides or herbicides have been used in all these years, and we are now CCOF certified organic growers.



Vintage: 2018

Grapes: Estate Grown
CCOF certified Organic

Alcohol: 14.5%

Harvest: September 14 thru October 3

Cooperage: 15 months
French and American Oak

Bottled: January 2020

Production: 590 cases