



STORIBOOK
MOUNTAIN
VINEYARDS

2021 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.

Tasting Notes:

A springtime meadow in full flower, ripe blackberries, and a dollop of vanilla, greet you in the aroma of this wine. Add cherries and peaches and you have the tasting profile. These flavors linger on the palate in a graceful finish to this elegant wine.

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: 2021

Grapes: Estate Grown
CCOF certified Organic

Alcohol: 14.7%

Harvest: September 7 - October 14

Cooperage: 14 months
French and American Oak

Bottled: December 2022

Production: 536 cases