



STORVICK  
MOUNTAIN  
VINEYARDS

## 2013 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 emphasizes 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:

Deep, rich black raspberries amid an aromatic panoply of baking spice, cardamom and wild flowers entice you into this wine. The palate is silky, sinuous, sensual and scintillating, ending on notes of resolved tannins and lingering flavors.

*“This shares the fresh raspberry brightness of the 2013 Mayacamas Range, though, for now, it’s tighter, gripped by black, mineral-inflected tannins. Clean and juicy, restricted by its youthful structure.... It should evolve into a classic.”*

*92 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 amount 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: 2013

Grapes: Estate Grown  
CCOF certified Organic

Alcohol: 14.9%

Harvest: September 5 to October 9

Cooperage: 16 months  
French and American Oak

Bottled: January 2015

Production: 600 cases