



STORIBOOK
MOUNTAIN
VINEYARDS

2014 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:

"Jerry Seps and his daughter, Colleen Williams, select this wine to point up the floral freshness of the fruit from their east-facing vines in the Mayacamas hills. They blend in a little viognier, taking this bright, lively wine into notes of hibiscus, beeswax and the sweet herbal spice of basil. This is zinfandel that leans more toward a voluptuous pinot noir than a broad-shouldered cabernet, its depth of fruit held tight, racy and clean."

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: 2014

Grapes: Estate Grown
CCOF certified Organic

Alcohol: 14.9%

Harvest: August 29 thru Oct 3

Cooperage: 16 months
French and American Oak

Bottled: December 2015

Production: 388 cases