



STORIBOOK
MOUNTAIN
VINEYARDS

2015 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:

"Taking a step back from the blustery ripeness that marks many Zinfandels, this vigorous youngster keys on vibrant, incisively berry-like fruit, and, while a fairly full-bodied wine, is one that tempers its obvious richness with an inviting sense of brightness."

90 points *Connoisseurs' Guide to California Wines*

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: 2015

Grapes: Estate Grown
CCOF certified Organic

Alcohol: 14.6%

Harvest: August 22 thru September 18

Cooperage: 15 months
French and American Oak

Bottled: January 2017

Production: 378 cases