



STORIBOOK
MOUNTAIN
VINEYARDS

2016 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:

"You can taste the cool morning sun in this wine. Set aside the ideal conditions for zinfandel - the red volcanic soils on a steep hillside facing northeast, and the care with which Jerry Seps selected the vines and tends them. Forget the crunchy apple and blueberry briskness of the tannins, and the black-raspberry and blackberry richness of the fruit. And just consider that after tasting more than a hundred wines over the course of two days, this is where I wrote, 'I want to drink this' " **93 points**- Joshua Greene, 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: 2016

Grapes: Estate Grown
CCOF certified Organic

Alcohol: 14.6%

Harvest: September 5 thru October 1

Cooperage: 15 months
French and American Oak

Bottled: January 2018

Production: 384 cases