LAMBORN FAMILY VINEYARDS

Lamborn Family Vineyards 2013 Zinfandel

"The Smile Vintage"

100% estate grown Howell Mountain, Napa Valley Zinfandel

By 2013 we were well into our California draught. Combine a lack of rainfall with higher temperatures (April was unseasonably warm and July was the warmest July in 10 years) and the need for early season irrigation was a must. We applied irrigation a good six weeks earlier than normal and maintained that schedule until late in the season (August). Zinfandel production in 2013 was 20% above our 30 year average and yet we harvested right on schedule in mid-September. A hallmark of the 2013 vintage is structure. Not harsh, but significant tannins make this vintage one which will cellar for an impressive length. We are excited to follow it over time. We produced a moderate 824 cases of this, our 31st vintage.

Winemaker Heidi Barrett's tasting notes:

"Initially the nose is met with aromas of dusty black cherries, pepper, and light vanilla. A quick swirl reveals multi-dimensional notes of rich cherry, raspberry, blackberry, and spice, all accentuated by our medium toast American cooperage. Across the palate, this seductive mountaintop Zinfandel covers front to back with layers of dark, bright fruit, perfectly balanced with the Lamborn vineyard's noteworthy and consistent pepper and spice component. Truly a wine of distinction, this 2013 Zinfandel is a great example of this textbook growing season?"

Winemaker: Appellation: Varietal: Harvested: Cases Produced: Alcohol: T/A: pH: Heidi Barrett Howell Mountain, 2,200' elevation 100% estate grown Zinfandel September 18, 2013 1,002 15.3% 3.51 6.31

