LAMBORN FAMILY VINEYARDS

2017 Lamborn Family Vineyards Zinfandel

"The Gratitude Vintage"

100% estate and organically grown Howell Mountain, Napa Valley Zinfandel

The year began with abundant rainfall. Spring weather was mild, resulting in extended flowering in some areas with little shatter, and vines were vigorous thanks to the winter rains. Three heat events kicked harvest into high gear with cool weather arriving immediately afterward, allowing sugar levels to return to normal. Most late-ripening red grapes continued to hang on the vine and were picked over the next few weeks. By October 8 (when the wine country wildfires started) 90 percent of the 2017 grape tonnage was in across the Valley, including all at Lamborn. The name of this vintage pays homage to the brave men and women first responders who work tirelessly to keep our homes and livelihoods safe.

Winemaker Heidi Barrett's tasting notes:

"The dense ruby garnet hue perfectly sets the stage for the rich, pure tones of black cherry, black plum, and blueberry compote aromas. A subtle hint of inviting toasty vanilla rounds off Scene One as this luscious Zinfandel story begins. Multilayered arrays of mouthwatering red and black fruits take the spotlight, offering depth and concentration mid-palate with a deliciously lengthy finish that will leave you cheering for more. Yet another elegant Zinfandel from the Lamborn's mountaintop vineyard, this wine will steal the show."

Winemaker: Heidi Barrett

Appellation: Howell Mountain, 2,200' elevation
Varietal: 100% estate grown organic Zinfandel
Cooperage: 100% American oak, 25% new, 18 months

Harvested: September 7, 2017

 Cases Produced:
 640

 Alcohol:
 15.3%

 T/A:
 0.57

 pH:
 3.96

 Membership price:
 \$59/bottle