

PETER FRANUS **2014 Brandlin Vineyard Zinfandel**

Vineyards

Brandlin Vineyard
100% Mount Veeder

Composition

92% Zinfandel
8% Charbono, Mourvèdre, Carignane

Fermentation

12 days, peak temperature 84°

Maceration

14 days total before pressing

Oak aging

16 months
100% French Oak
35% new "Burgundian Coopers"

Production

1198 cases 750ml

TA

0.58 g/100 ml

pH

3.73 Alc. 14.7%

RS

0..58 g/L

As my mother used to say when I would take her up to Brandlin Vineyard, high in the hills of Mount Veeder, "this is as close to heaven as I am going to get." Rest assured, she is definitely where she is supposed to be, probably hanging out with Chester Brandlin—who passed away last year—having a glass of wine or two. The vineyard is in a magnificent and magical setting where you can truly feel the energy that ultimately finds its way into the wine.

In the early 1920s, Henry Brandlin and sons Richard and Chester began planting vines on an eastern exposure hillside 1200 feet above the Napa Valley floor. Today these are probably the oldest vines on Mount Veeder, and they continue to produce intensely flavored grapes, growing for all these years without any irrigation other than the winter and spring rains. The vines are head-trained, independent of any trellis to support them.

We ferment our Zinfandels at temperatures slightly lower than those for Bordeaux reds to accentuate the zesty and forward fruit character of the variety. Aging exclusively in Burgundian French oak barrels adds complexity as well as refinement to the wine.