



2014 ST GEORGES ZINFANDEL OLD VINES

Planted by a bootlegger in 1922, this ungrafted old vine zinfandel has been under the protection of the Besson family, *de père en fils* for the past ninety years. Nestled up against the Eastern edge of the Santa Cruz Mountains, morning and afternoon sun and marine-moderated night here permit full expression and flavor development without requiring raisination and ruination by fire-breathing degrees of alcohol.

Where 2013 was a ridiculously easy vintage, with very even ripening and nary a whisper of bunch rot, 2014 required severe triage in the vineyard, leaving more than half the fruit behind. What we picked was very good, and as with the 2013, our winemaking was quite simple. We destemmed, and elevage was entirely in neutral barrels for a relatively short 9 months. Extremely clean, vivid and a touch riper, we find the higher toned, little red fruits and freshness we adore, with deeper, darker black fruit and spice supported by the additional tannic grip and length provided by mourvèdre, making its *début* as part of the St Georges Zin. We racked once, bottling unfiltered in summer. pH: 3.45 TA: 6.5 g/l Alc. 14.0% -Alex and John

Release Date: Summer 2016
Composition: Zinfandel 83%,
Mourvèdre 17%
Appellation: Central Coast