

2014 Temptation Zinfandel

Temptation Zinfandel tantalizes with captivating aromas and seduces with alluring flavors. At harvest Kevin Hall selects the grapes that showcase bright berries and spice from our three favorite zinfandel regions for this easy drinking, casual wine.

The 2014 growing season was very similar to 2013. The ongoing drought combined with a mild winter and spring caused an early bud break, but the overall length of the growing season was similar to past years. The lack of rain did not impact our fruit due to moderate temperatures throughout the growing season and the grapes ripened evenly and reached peak maturity about two weeks earlier than in 2013. The grapes had excellent quality and harvest proceeded at a fairly quick pace. While news of the drought dominated conversations everywhere, there was an upside; the grapes had rich, concentrated flavors, much like the 2013s. After harvest the different lots were de-stemmed, fermented separately, then aged in American oak barrels for 10 months.

The Alexander Valley (35%) Zinfandel has elegant red fruit flavors of raspberry and strawberry, Suisun Valley (45%) Zinfandel adds ripe, jammy flavors, while a touch of Dry Creek Valley (20%) Zinfandel brings a little structure and black fruit to the blend.

This purple hued wine is lighter in color than prior years with aromas of plum, strawberry, fruit leather, black cherry and apricot. There are ripe flavors of red cherry, blackberry, wild strawberry and cocoa powder. This mouth-filling, medium bodied wine is a crowd pleaser with a structured, juicy fruit finish.

Food Pairing: This fruity wine works with a wide variety of fun foods - grilled meats, BBQ and Italian dishes top our list. For a different twist try a roasted pork Cubano sandwich or a turkey panini with bacon chipotle jam.

Accolades: **2014: 90 points & Best Buy - *Wine Enthusiast***
2014: 94 points & Double Gold Medal - *Toast of the Coast Wine Competition*
2014: 91 points & Gold Medal - *Winemakers Challenge*
2014: Gold Medal - *Houston Livestock Show & Rodeo & Hilton Head Island Wine & Food Competition*

Profile: • **Fruit forward, crowd pleaser** • **Great value**

Label Artwork:

What better image to illustrate temptation than Adam and Eve and the first sin? Our inspiration for the label was the c. 1511 mosaic by Raphael that decorates the reception area of the Papal Apartments in the Vatican. It is known as "*Stanza della Segnatura*"- Room of the Signatura. With a gold leaf background the mosaic is one of the most stunning images created by Raphael and is seen by millions in the Vatican Museum in Rome. Healdsburg artist Chris Blum made a few changes to the original image including the strategic addition of grape leaves and grapes to carry through our wine connection.

Technical Data:

Grapes: 100% Zinfandel
Harvest Dates: September 3 - September 19, 2014
Barrel Aging: 10 months American oak
Closure: Stelvin
Appellation: California
First Vintage: 2004 **UPC:** 0 85798 07862 2
Alcohol: 14.7% **pH:** 3.77 **TA:** 6.6 g/L

