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2015 LIMERICK LANE RUSSIAN RIVER APPELLATION ZINFANDEL

We are tremendously honored to be releasing our third edition of Zinfandel from the historic Limerick Lane Vineyard, located near Healdsburg at the northeast corner of the cool Russian River AVA. This vineyard was first planted in 1910. Today, the estate vineyard comprised of historic vines as well as newer plantings is owned by longtime grape grower and Biale fan Jake Bilbro. Jake is producing wines under the updated Limerick Lane label and is sharing small amounts of his prized fruit with only top producers.

Vintage Notes: Early harvest yields high quality wine grape crop. In spite of dry conditions, vintners are using words like “quality,” “complexity”, “ageability”, and “excellent” to describe their expectations for the 2015 vintage in Napa Valley. Harvest started and ended with record early dates.

Harvest Date: 8-20-15

Winemaking: Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

At harvest, the fruit is hand-picked and hand sorted to ensure that only the best fruit makes it into the fermenter. The grapes are then crushed and gravity fed into open top tanks. The must is cold soaked for 2 to 4 days at 50°F. We then inoculate the must with commercial yeast strains. For color and tannin extraction, we do 2 to 3 punch downs per day. Fermentation is usually complete after 14 to 16 days at a maximum temperature of 86°F. At dryness, we lightly press to 100% Burgundy oak barrels of which 25% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for eleven months.

Alcohol: 14.8%

Winemaker’s Tasting Notes: Inky in color with complex layers of aromatics. Wild blackberry, tea leaf, blue flowers, blue fruits, cedar and cocoa powder. A lively entry with the weight of bold fruit and a popping acidity lends itself to a long and mouthwatering finish.

Only 102 cases produced.