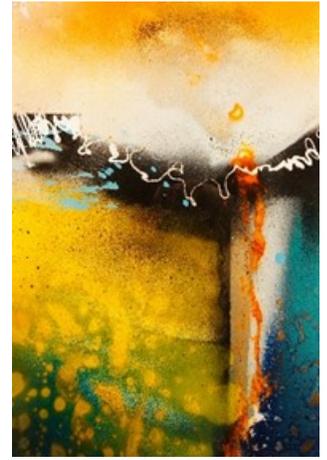




DISTANT
CELLARS

2014 Prospect Zinfandel



Varietal:

Zinfandel 80%

Syrah 20%

Vineyards:

Our 2014 Zinfandel is a blend of our estate Fiddletown Zin and local Amador county zinfandel from within 10 miles of the winery. Syrah was a blend of our estate and neighboring vineyards.

Fermentation:

October of 2014

Oak:

Medium Plus Toast American Oak for Zinfandel and Medium Plus Toast French for the Syrah

Aged:

38 Months in Barrel with Racking every 11 months

Wine Chemistry:

Alcohol by Vol.: 15.5%

Brix at Harvest: 26

pH at Bottling: 3.69

TA at Bottling: 6.08g/L

Residual Sugar: 2.2g/L

Bottling Date:

April 22, 2018

Production:

396 Cases Total

Tasting Notes: As with every vintage we've had with our estate grown Zinfandel, the 2014 prospect is a beauty with something different to share from other vintages. Ruby and almost garnet in color the nose opens with a bouquet of flowers, red fruit and subtle spices. This vintage is not as bold as previous vintages but comes out bursting with a cornucopia of red raspberries, cherries, and jam.