

NINER

WINE ESTATES

2018

ZINFANDEL

Heart Hill Vineyard, Paso Robles

WINEMAKER

Patrick Muran

CLONE

Ueberroth

ROOTSTOCK

Ueberroth (own rooted)

HARVEST DATE

October 15, 2018

AVERAGE BRIX

26.1°

AVERAGE YIELD

2.4 Tons/Acre

pH / TA

3.6/6.4 g/L

ALCOHOL

15.8%

VINEYARD

100% Heart Hill Vineyard

BLEND

98% Zinfandel, 1% Syrah,
1% Grenache

COOPERAGE

100% French Oak
68% New Barrels

BARREL AGING

17 months

AGING RECOMMENDATION

Early Maturity - Drink now or Hold
January 2021



VINEYARD

We inherited a few acres of head-trained Zinfandel vines when we purchased the property adjacent to Heart Hill Vineyard in 2016. These vines were planted in 1999 and came from the historic Ueberroth vineyard on the Westside of Paso Robles, which was one of the first vineyards in the area. The 2018 growing season was temperate and long, which allowed us to fully ripen the fruit on these older vines.

IN THE WINERY

We hand harvested our entire Zinfandel crop on October 15th. We de-stemmed the grapes and fermented them in two stainless steel tanks. Fermentation lasted about sixteen days and we kept it warm in the beginning to accentuate dark fruit flavors, and cool towards the end. Only the free run juice was barreled in 68% new French Oak barrels for 17 months. The resulting wine is unabashedly Paso Robles Zinfandel: juicy, ripe and plush with integrated tannins.