

NINER

WINE ESTATES

2019

ZINFANDEL

Heart Hill Vineyard, Paso Robles

WINEMAKER

Patrick Muran

CLONE

Ueberroth

ROOTSTOCK

Ueberroth (own rooted)

HARVEST DATE

September 30th

AVERAGE BRIX

26.5°

AVERAGE YIELD

1.8 Tons/Acre

pH / TA

3.6/5.8 g/L

ALCOHOL

15.9%

VINEYARD

100% Heart Hill Vineyard

BLEND

100% Zinfandel

COOPERAGE

38% New French Oak

BARREL AGING

17 months



VINEYARD

We farm just a few acres of head-trained Zinfandel vines. The original land owners planted Zinfandel on the property in 1999, and we inherited these historic vines when we purchased the property adjacent to Heart Hill Vineyard in 2016. The vine cuttings came from one of the first vineyards planted in Paso Robles: the Ueberroth vineyard on the Westside of Paso Robles.

WINEMAKING

We hand-harvested our entire Zinfandel crop on September 30th. We destemmed the grapes and fermented them for 18 days in stainless steel tanks. We reserved the highest quality, free run juice from the tanks and aged it in French Oak barrels. Special oak barrel selection brought warm, spice notes to the ample fruit flavors in the wine. We bottled this wine after 16 months in barrel, and the result is unabashedly Paso Robles Zinfandel in character: juicy, ripe and plush with integrated tannins.