



Appellation:	Calistoga, Napa Valley
Varietal:	95% Zinfandel, 5% Petit Sirah
Cooperage:	17 mos. In 85% new American oak
Alcohol:	14.9%
Harvested:	October 8, 2018
Bottled:	April 30, 2020
Cases Produced:	557

Now releasing our 26th vintage with grapes sourced from the Frediani Vineyard, in Calistoga. This Old Vine Zinfandel come from vines that are over 90 years old. The quality of the fruit comes from the mature, deeper roots accessing underground aquifers in the dry-farmed, hot weather district of Calistoga. With the heavy rains at the beginning of 2018, the juice yield was much higher, and of superb quality. Old Vines ripen earlier, so there is less chance of scorch due to excessive heat or mildew from fall rains. The 2018 vintage has turned out to be one of the best yet.

Tech Details:

- Average sugar: 26 Brix
- Total acidity: 5.7 g/L
- pH: 3.8
- RS 1%

CHARACTERISTICS: As an expression of the Zinfandel varietal, on the nose find aromas of black cherry, violets, cedar and cracked black pepper. On the palate, the full body gives way to blackberry preserve, very dark chocolate, Italian roast coffee, caraway, pecan, with a black and white pepper. There is a slightly more tannic structure than the 2017 Zinfandel, which leads to a longer lingering finish.

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