

2016 ZINFANDEL  
NAPA VALLEY



<b>APPELLATION:</b>	Napa Valley
<b>COMPOSITION:</b>	90% Zinfandel, 5% Petit Verdot, 5% Petite Sirah
<b>FERMENTATION:</b>	Stainless steel tanks
<b>AGING:</b>	15 months in 15% new oak
<b>ACID:</b>	5.1 g/L
<b>pH:</b>	3.7
<b>ALCOHOL:</b>	14.3%
<b>HARVESTED:</b>	September 17, 2016
<b>BOTTLED:</b>	November 30, 2017
<b>WINEMAKER'S INSIGHT</b>	This Zinfandel showcases classic aromas of black pepper and bright red fruit. Enticing flavors of boysenberry and plum are supported by exotic notes of truffle oil and earth that lead to a smooth, long finish.
<b>HARVEST</b>	The 2016 growing season started two to three weeks early and progressed perfectly through the ripening process. The lack of rain during flowering resulted in a plentiful crop and instead of having very warm temperatures over the summer, we had cooling patterns throughout the season that lengthened harvest. The longer growing season yielded high quality grapes with the last blocks arriving at the winery on October 14th which happened to be the first day we saw rain for the season.
<b>HISTORY</b>	Clos Du Val, French for “small vineyard estate of a small valley,” was founded in 1972 in the renowned Stags Leap District. The winery was first recognized for its Napa Valley Cabernet Sauvignon at the famed Judgment of Paris in 1976, establishing its place as one of Napa Valley’s most iconic winery estates. Still family-owned today, Clos Du Val farms 350 acres of estate vineyards in the Stags Leap District, Carneros and Yountville appellations and continues to craft wines of balance and complexity, showcasing the fruit from the outstanding terroir on which our estate lies.