



2018 Parmelee-Hill Vineyard Zinfandel



GROW

Located off Arnold Drive, just south of the town of Sonoma. Originally planted to mostly cool climate varieties, Steve Hill asked Armida's Owners Bruce and Steve Cousins if they would like him to plant a special one-acre block of Zinfandel. The acre was planted with steep terraces facing southward. Cool nights, well draining soils, and immaculate farming, allow this Zinfandel to flourish in a less conducive environment.

MAKE

Gently hand harvested early in the morning before being carefully sorted, the grapes were destemmed and carefully transferred to small open top tank. The must was then cold soaked at cold temperatures for five days before the onset of fermentation. Twice daily for the next 15 days the wine was stirred with the skins to extract color, flavors, tannins and texture from the grapes. Once fermentation was complete, only the free-run wine was drained to a separate tank before being transferred into our predominately American Oak barrels to age for 16 months.

TASTE

Cranberry and strawberry cobbler aromas exude as the wine is swirled. As the wine opens, more savory characteristics of rosemary and black pepper reveal themselves. The entry is luscious and complex, with flavors of fresh raspberries and plums intertwining with the sweet vanillin and molasses from the barrel influence. The bright juicy acidity, a hallmark of Parmelee-Hill Vineyard, balances the sweetness of oak influence and sandy texture.

APPELLATION

Sonoma Coast
Sonoma County

BLEND

100% Zinfandel

ALCOHOL: 14.5%

TA: 8.1 g/L

pH: 3.18

RS: (Dry)

CASES: 347

\$48 Retail

POINTS OF DISTINCTION

- One of the few single-vineyard bottlings of a "Sonoma Coast" Zinfandel.
- Vineyard terrior of a warm climate varietal in a cool climate environment.



"This is my "terroir" wine. This Zinfandel is planted about 50 miles from our other Zinfandel vineyards in Northern Sonoma County and the different characteristics are astounding for a relatively short difference in distance. The grapes hang on the vine for at least two weeks longer than the Zinfandel in Dry Creek Valley. More red fruits and acidity are the hallmarks of this wine. Due to its slightly different varietal characteristics, I use predominately American Oak Barrels to let the consumer know that it's still Zinfandel."

WINEMAKER Brandon Lapidés