



**BENOVIA**  
WINERY

2016  
**ZINFANDEL**  
SONOMA COUNTY



**HARVEST NOTES**

After 4 years of drought in Sonoma County the 2016 growing season started with abundant and consistent rainfall, replenishing reservoirs and recharging soils with much needed water. Moderate spring temperatures encouraged the vines out of dormancy with an early bud break. Light but consistent rainfall and moderate temperatures in the spring provided optimal conditions for rapid shoot growth and the growing season got off to a fast and furious pace. Temperatures during bloom were nearly perfect in the Russian River Valley resulting in yields that are likely at, or near, Sonoma County's historic average. The weather through the summer continued with warm days and cool nights, with very few heat spikes.

**WINEGROWER NOTES**

Planted in 1970, this hillside vineyard is planted on a steep, rocky slope on our estate at the northern end of the Russian River Valley. We dry-farm these gnarled vines to produce small and compact clusters with incredible fruit intensity and bright acidity. After cluster sorting, destemming and berry sorting this wine was fermented utilizing open-top fermenters and the wine is aged in thin staved Bordeaux barrels on fine lees, without racking.

**TASTING NOTES**

This wine exhibits lively aromas of vine-ripened loganberries, cinnamon and nutmeg spices. On the palate the wines exuberant fruit is in perfect harmony with bright acidity, fine grained tannin and a spice-laden finish. Utilizing Burgundian techniques produce an elegant and restrained Zinfandel, while still capturing the intensity of the varietal. This wine is delicious upon release but will benefit from 3-7 years of cellar aging.

**VINEYARD SOURCES**

*Cohn Estate Vineyard, planted 1970*

**FERMENTATION**

*Cold soaked for 5 days, open top fermentation*

**HARVEST DATE**

*September 13th , 2016*

**COOPERAGE**

*34% new French Oak, Chateau Frères barrels*

**ALCOHOL**

*15.2%*

**BOTTLING**

*February 2018*

**pH**

*3.62*

**CASES PRODUCED**

*465 cases*

**TA**

*0.61 g/100ml*

**RELEASE DATE**

*Fall 2018*