



Vineyard: Elm Vineyard located on Elm Lane just East of the town of Antioch in Oakley, is a dry farmed, head-pruned Zinfandel and Mourvedre vineyard planted in the late 1890's. Elm benefits from the areas warm days and cool nights and the vineyards deep sandy soils and extreme low yielding vines which create Zinfandel fruit that is intensely fruited, vibrant and juicy with distinctive spice. We have been working with Elm Vineyard for several years for Mourvedre; this is the second bottling from us of their Zinfandel. We were thrilled at the chance to once again work with a little bit of this great Old Vine fruit from this historic site.

Winemaking: The Zinfandel grapes from Elm were hand picked in the early morning arriving cold and pristine. Our job in taking the grapes to wine is to capture their very essence with as minimal and gentle handling as possible. We gently de-stemmed the fruit, sorted and gravity fed the grapes into French Oak Puncheons for cold soak and primary fermentation using only native yeasts. The Puncheons were rolled three times a day for approximately three weeks after which the wine was pressed into French Oak barrels, 30% new, for malo-lactic fermentation and aging. The wine aged on its lees in barrel for 28 months and was then racked and bottled.

The Wine: Displays an opaque deep, ruby/ purple color and an intensely fruited nose of black raspberry, black cherry and briary marionberry fruit matched with touches of vanilla, white pepper, cigar box and toasty oak. Medium-bodied and supple textured, deliciously complex, showing loads of ripe berry fruit and dark fruit character that has depth with a juicy, lively acidity that persists on the palate and carries the wine through the seductive finish. **(175 Cases Produced)**



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