



DATA	WINEMAKER INPUT
Wine	Wild Eye Zinfandel
Vintage	2017
Appellation	Lime Kiln Valley, San Benito County
% Blend by Appellation	100% Zinfandel Lime Kiln Valley
UPC Code	861180002624
Suggested retail	\$25
% Alcohol	15.0%
Varietal Blend	100% Zinfandel
Residual Sugar (g/100ml)	0.1
Total Acid (g/100ml)	0.62
Final pH	3.88
Cases Produced (9L)	356
Malolactic fermentation	100%
Oak Treatment	Aged 100% in barrel, 25% new French Oak barrels
Harvest Dates	October 2017
Brix at Harvest	25.0
Bottling Date	December 2018
Vintage Notes (Description of growing season from bud break through harvest)	The 2017 vintage was ideal for producing high quality, fruity and elegant wines. With dry spring, temperatures remaining constant through bloom resulting in a very good fruit set for Zinfandel. Warm weather during the day and cool nights allowed for fruit to mature at a normal rate, from bud break, to berry set, to harvest. An early September heat wave (Labor Day Weekend) did not affect the Lim Kiln Viticultural area, the grapes continued to ripen nicely until harvest. This was a predictable harvest occurring on October 9, 2017.
Vineyard Notes	Cool spring and medium ranged temperatures allowed for Zinfandel to ripen yet maintain a fruit forward expression.
Winemaking (Pick details, Fermentation process, aging process)	Picked at night, crushed to stainless steel fermenters, fermented cool to preserve fruit forwardness, 100% Malolactic fermentation. Aged in oak barrels, 25% new French oak barrels to finish. Bottled December 2018.
Aromas (3 – 5)	<ul style="list-style-type: none"> • Cherry • Dark toasted oak, coffee • Cassis
Flavors (3 – 5)	<ul style="list-style-type: none"> • Cherry, blackberry • Cola • Coco
Structure (body, tannins, finish, acidity)	<ul style="list-style-type: none"> • Soft, rich mouthfeel • Fine grained tannins on mid palate • Balanced acidity • Nice volume on the mid palate