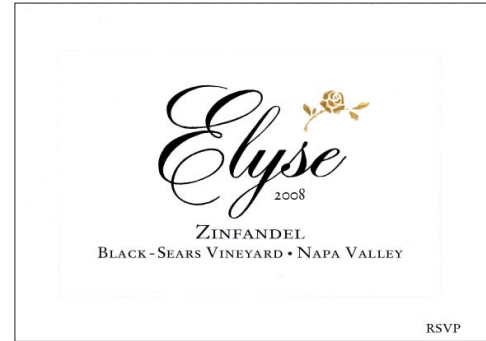


2008  
ZINFANDEL  
BLACK - SEARS VINEYARD  
HOWELL MTN • NAPA VALLEY



HARVEST DATE: 9/9, 9/19, and 9/22  
GRAPE SOURCES: Black-Sears Vineyard  
Chavez-Leeds Vineyard  
BLEND: 97% Zinfandel  
3% Petite Sirah  
HARVEST BRIX: 26.0°, 23.6°, and 28.2°  
MACERATION: 15 day native yeast fermentation  
AGING: 10 1/2 months in American oak  
(25% new)  
PH: 3.94 TA: 0.60 g/100ml  
ALCOHOL: 14.4%  
PRODUCTION: 769 cases 12-pack 750ml

**WINE ENTHUSIAST**  
M A G A Z I N E

**92** pts

Dec 2011

TASTING NOTES:

The 2008 Black-Sears Zinfandel is dark ruby colored, with aromas of white pepper, blackberries, and cedar along with hints of bay and wild brush; true to the Howell Mountain terroir. The palate is elegant and generous, where wild plums, apricots, and blackberries mingle with creamy oak and saffras. This wine is seamless, with great fruit purity, soft tannins and a complexity that draws you in for another taste.

This Zinfandel is a very complex wine, with round tannins and beautiful balance. It really would benefit from aging, but if drinking today, as always we recommend decanting. Pair with lamb, cassoulet or peppered steak. The wine will age beautifully for the next 7 – 10 years.

ABOUT ELYSE WINERY:

Winemaking is cooking without a flame. Our wine-making philosophy at Elyse in Napa Valley is similar to the approach of a great chef who carefully prepares artisan grown ingredients to bring each layer of flavor to the table. Long term alliances with our growers form the cornerstone to our portfolio of vineyard driven wines that possess an unfaltering affinity for pairing with food.

“A meal with wine is dining – it’s a conversation, an event. It’s what wine is all about.”

– Ray Coursen, Winemaker & Owner

