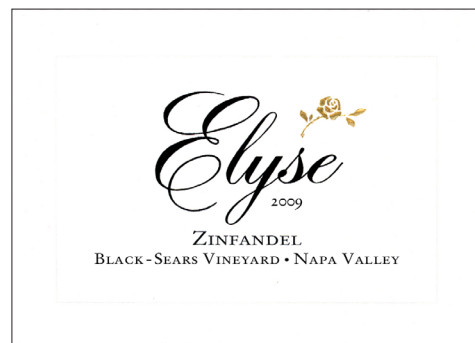


2009
ZINFANDEL
BLACK - SEARS VINEYARD
HOWELL MTN • NAPA VALLEY



HARVEST DATE:	9/18, 9/28
GRAPE SOURCES:	Black-Sears Vineyard Chavez-Leeds Vineyard
BLEND:	98% Zinfandel 2% Petite Sirah
HARVEST BRIX:	26.7°, 23.5°, and 23.1°
MACERATION:	15 day native yeast fermentation
AGING:	10 1/2 months in American oak (25% new)
pH:	4.14 TA: 0.57 g/100ml
ALCOHOL:	14.6%
PRODUCTION:	373 cases 12-pack 750ml

TASTING NOTES:

The 2009 Black-Sears Zinfandel is dark purple colored, with heady aromas of white pepper, blackberries, and maple along with hints of bacon and wild brush; true to the Howell Mountain terroir. The palate is bold and generous with juicy wild plums, blueberries, and blackberries fusing with creamy oak and nutmeg. 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 is a muscular Zin that finishes soft, silky, and sooth. Pair with lamb, cassoulet or peppered steak. The wine will age nicely for the next 6 – 8 years.

ABOUT ELYSE WINERY:

Winemaking is cooking without a flame. Our winemaking 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

