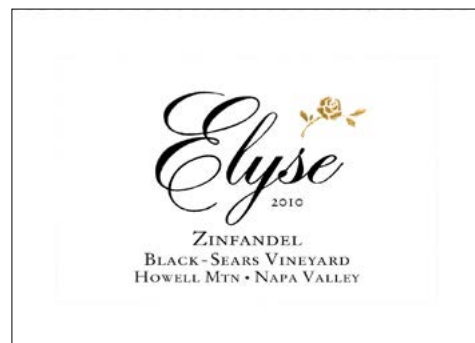


2010  
ZINFANDEL  
BLACK - SEARS VINEYARD  
HOWELL MTN • NAPA VALLEY



HARVEST DATE:	10/2, 10/8
GRAPE SOURCES:	Black-Sears Vineyard Souyoutzis Vineyards
BLEND:	96% Zinfandel 4% Petite Sirah
HARVEST BRIX:	24.3°, 24.5°
MACERATION:	15 day native yeast fermentation
AGING:	10 1/2 months in American oak (25% new)
pH:	3.65      TA:      0.78 g/100ml
ALCOHOL:	14.5%
PRODUCTION:	686 cases 12-pack 750ml

TASTING NOTES:

The 2010 Black Sears Zinfandel is ruby purple in color with an explosive bouquet of raspberries, cranberries, cocoa, pink peppercorns, wild brush and nutmeg. It is medium-full bodied and lavishly textured with an acidity that flows seamlessly across the palate. Flavors of cherries, raspberries, cranberries and wild strawberries with a touch of black pepper are buoyed by bright acidity.

This Zinfandel exhibits the unique characteristics of Howell Mountain without the sharp tannins. Ripe and expressive fruit flavors are in harmony with nice acidity and a silky smooth mouthfeel.

Pair with lamb, cassoulet or peppered steak. This wine will age nicely for the next 5 – 7 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

