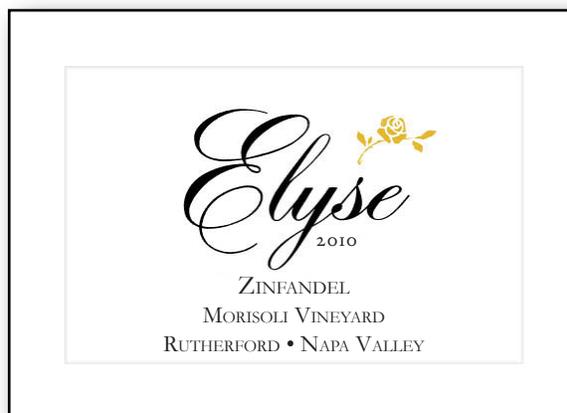


2010
ZINFANDEL
MORISOLI VINEYARD
RUTHERFORD • NAPA VALLEY



Harvest:	9/27, 10/2, 10/6, 10/12 & 11/3
Grape Source:	Morisoli Vineyard, Rutherford
Blend:	87% Zinfandel 13% combination of Alicante Bouschet, Carignane, Durif, Grand Noir, Muscat Hamburg, Négrette, Syrah, and Valdiguié ... or TLTL (To Long To List)
Harvest Brix:	24.3°, 24.6°, and 27.6°
Maceration:	14 day native yeast fermentation
AGING:	10 1/2 months in American oak (22% new)
pH / TA:	3.50 / 0.76 g/100ml
ALCOHOL:	14.5%
PRODUCTION:	1,549 cases (12 pack – 750mL)

TASTING NOTES:

We have been making Zinfandel from the Morisoli Vineyard since 1986 and have been the only producer working with these grapes since 1988. The old field-blend vines, Rutherford Bench terroir, and traditional farming practices always create a truly distinctive Zinfandel.

The 2010 vintage is dark violet colored with aromas of ripe raspberries, blackberries and hints of lightly smoked chilies and sweet spice. It is smooth and supple on the palate with rich yet bright flavors of black raspberry, cherries and cassis along with a touch of smoked bacon and plum. Morisoli Zinfandel is classic, seriously elegant and balanced Napa Zinfandel (not dessert wine). It has layers of gorgeous fruit with a deep, underlying complexity that is so characteristic of this vineyard.

This wine is extremely food friendly. Try it with a peppered steak, osso buco, rich tomato dishes, pasta, or a selection of cheeses.

This wine will cellar beautifully for a good 8 to 12 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. low yields of tighter, more intense berries. The area's hot days, cool afternoon breezes and cold nights produce an ideal balance that contributes to the highest quality grapes, which are eventually picked by hand in the cool of the night.

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

- Ray Coursen, Winemaker & Owner



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