



From one of the oldest Zinfandel growing areas in California, originally established in 1865, Rinaldi Vineyard sits at a 2000 ft. elevation in the cooler climate Sierra Foothills of Amador County. The 100+ year old head-trained, dry farmed vines are from the Eschen and Rene blocks. There is diversity in the soil with Sierra uplift, volcanic rock, iron quarts, basalt and shale.

A rich ruby/black cherry color that exhibits aromas of wild raspberry, wild strawberries, white and black pepper and underbrush (bramble). An almost over-the-top palate that is a multi-layered experience from black raspberry/ Kirsch that has an expansive mid-palate that shows both elegance and intensity with a generous finish.

20% whole cluster fermentation, aged for 18 months in 30% new French oak 228 and 350 liter barrels. Drink 2020 - 2030.

2017 Rinaldi Vineyard
Fiddletown, Amador County
100% Organic Zinfandel
15.4% Alc

WINE ENTHUSIAST. 92

"Ripe delicious berry flavors mingle with earthy, peppery notes in this full-bodied and complex wine. Moderate tannins beef up the texture for great balance and let a classic briary expression come through."

