

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 luminescent black cherry color with dark ruby notes. Aromatically this wine is as all about old vines, red soils, and the cooler climate high-elevation vineyard that is Rinaldi. Aromatics of black cherry, caramel, baky, wild underbrush, white pepper, wild raspberries, freshly baked puff pastry and loamy notes. The palate is full and so lush, round and soft. A streak of minerality and juicy tannins in the midpalate, with a sinewy feel, that gives way to an elegant, but intense finish. The flavors of black cherry, raspberry, white pepper, crème brûlée and just a hint of dusted cinnamon complete this wine.

20% whole cluster fermentation, aged for 18 months in 30% new French oak 228 and 350 liter barrels. Drink 2022 - 2030.

2018 Rinaldi Vineyard
Fiddletown, Amador County
100% Organic Zinfandel
15.4% Alc

"The 2018 Zinfandel Rinaldi has a pale ruby color and segues from tar to dark fruits, purple flowers and crushed rock-like mineral nuances. The palate is medium-bodied and seamlessly structured with broody, floral laced flavors and a long, spicy finish."



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