

OF OAK FARM *Vineyards*



2019 Vapor Trail - Zinfandel Sierra Foothills - Amador

Tasting Notes

One whiff, and you'll sense the power lurking in this big Zinfandel. Deep garnet color, with black candied fruit and hints of cinnamon spice in the aroma. Upon tasting this wine you'll be blown away by the bold taste and lush tannins that leave you with a Vapor Trail of flavor.

Vineyard Notes

The grapes that went into this wine came from Amador County were farmed by Ken Deaver. Ken's Zinfandel vines are head trained and the soil is 'Sierra loam'. The vines are essentially dry farmed, in that there is no permanent irrigation in the vineyards. Elevation is approximately 1,430 ft. Soil is red, clay, loamy and slightly rocky. Warm days and cool nights are typical of this region during the growing season.

Winemaking Notes

Grapes were hand-picked in the morning and gently sorted and transferred back to bins for cold soak. Must was inoculated and fermentation was done in temperature controlled stainless steel tank and was pumped over in regular intervals. Aged in 45% new oak barrels (both French and American), the balance was done in neutral oak.

Vintage: 2019

Varietal: Zinfandel

Appellation: Sierra Foothills, Amador

Brix at Harvest: 29.9

Harvest Date: 9/25/19

pH: 3.87

TA: 6.7 g/L

Aging: 45% new Oak (French + American)

Fermentation: inoculated

Bottling Date: 7/28/20

Alcohol %: 16.5

Cases: 1,020