



BERAN CALIFORNIA ZINFANDEL 2014

THE STATE OF ZINFANDEL

Beran, The Bear, is forever a figure of strength and headstrong drive. With the same powerful conviction, our Zinfandels are grown and crafted without compromise.

SOURCING PHILOSOPHY

For Beran, we rely on heritage old-vine Zinfandel along with a few younger, up-and-coming vineyards. We are honored to work with some of the most renowned Zin growers in Sonoma County, Napa Valley, Mendocino County, the desolate Sierra foothills of Amador County along with a handful of other notable regions. Many of our growers have been farming Zinfandel for generations. For instance, the Saini family of Dry Creek Valley has tended Zin since 1917 and the Foppianos even longer—since 1896. On the new side is the dramatic Shannon Ridge Home Ranch in Lake County where a 15-year-old vineyard has been planted at elevations of 2,100 to 2,500 feet in lean, rocky and volcanic soil. Many of our growers dry-farm their vineyards and with great pride, they employ sustainable and organic viticultural practices.

2014 VINTAGE

We regard the 2014 vintage in California as one of the best in decades. Veraison started early and finished quickly. We then enjoyed consistently warmer day and nighttime temperatures, along with lots of sunshine, leading to harvest starting nearly four weeks early in most of the vineyards from which we sourced Beran fruit. These growing conditions, along with the drought which kept the crop yield low, resulted in Zinfandel of exceptional quality that expresses itself in rich, extracted color and intense flavors.

WINEMAKER'S NOTES

Beran California is an authentic Zin, with the ripe characteristics of warmer vineyards balanced with the brightness from cooler regions. We pick the grapes for this wine at ideal ripeness, then extend fruit maceration for up to 30 days before letting the wine rest for 12 months in a combination of American and French oak. What we get is a flavor-packed, easy-to-drink Zin with a soft, supple mouthfeel and balanced acidity. Zinfandel is one of the most expressive and distinctive grape varieties and when made well should continue to evolve and improve in the bottle.

TASTING NOTES

Color: Vibrant ruby red with a dark core and deep purple hues.

Aromatics: Sweet tobacco, blackcurrant, raspberry jam, cocoa powder and cigar box.

Palate: Flavors of cherry, cranberry, raspberry tart and blackberry compote highlighted by notes of sweet cedar and baking spices.

Structure: Opulent and satisfying, this medium-weight wine is balanced with bright acidity, integrated tannins and a lingering finish.

FOOD PAIRINGS

Grilled lamb or beef burgers, lasagna and other baked pasta dishes with red sauce, dried jack cheese, or aged gruyère.

WINEMAKERS

John Lopez

Joseph Wagner

BERANWINES.com



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