

beran

THE STATE OF ZINFANDEL

Beran - The Bear-is forever a figure of strength and head-strong drive. With the same power and conviction our Zinfandels are grown and crafted without compromise.

SOURCING PHILOSOPHY

In making Beran Napa Zinfandel, we had the pleasure to work with some of the region's most noteworthy Zinfandel vineyards. From vines planted high on Alas Peak to gravelly-soil vineyards in eastern Calistoga on the valley floor, each site we worked with had an impact on the blend. We also were thrilled to include some Petite Sirah fruit from old-vine plantings.

2012 VINTAGE

After a dry winter, Napa County experienced some good rainfall in March, followed by a warm, yet not overly hot, summer. In general, 2012 offered a mildly warm growing season with the only heat spike being a two-day occurrence close to harvest. This gentle vintage gave the fruit long hang time for ideal acid and sugar balance along with complexity of flavors.

WINEMAKER'S NOTES

Beran Napa Zinfandel 2012 is the big brother to Beran California Zinfandel, showing the same rich ripe fruit characters with slightly more complexity and structure.

We created a full-bodied, complex and beautifully structured Zinfandel by picking the grapes at optimal ripeness, then following that with extended fruit maceration of up to 30 days. The wine rested for 12 months in a combination of American and French oak before bottling.

We blended in some Petite Sirah – another grapes of historical significance for California. When vines were first planted in the state, Petite Sirah (along with Carignane) was often planted with Zinfandel in fields of mixed blacks that were harvested and then vinified together. This further adds to the complex layers of flavor found in this rich, ripe and beautifully balanced wine.

TASTING NOTES

Color: Bright, vibrant purple with a deep black core.

Aromatics: Black cherry, sweet pipe tobacco and dark chocolate with hints of black pepper spice and cedar.

Palate: Rich and mouth-filling with ripe flavors of cherry and dark chocolate with coffee, coconut and a slight dustiness of fine-grained tannins on the persistent finish.

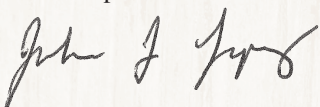
Structure: Acidity and tannin are in perfect balance with fine-grained tannins, richness and weight, and great persistence with a slight dustiness on the finish.

FOOD PAIRINGS

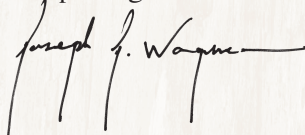
Beran Napa Zinfandel is a great food wine that pairs perfectly with a big steak, roast lamb, pork short-ribs, paté or stinky cheese.

WINEMAKERS

John Lopez



Joseph Wagner



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