2013

BERAN SONOMA COUNTY ZINFANDEL

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 Sonoma County Zinfandel, we had the pleasure to work with some of the region's most highly regarded Zinfandel vineyards; including those of Peter Haywood in the Moon Mountain district, Alan Foppiano's vineyard that straddles Alexander and Russian River Valleys, and Frank Rebottaro's Alexander Valley vineyard.

2013 VINTAGE

The 2013 vintage could be summarized by high quality and high yields. The growing conditions were ideal in most coastal California grape growing regions, including Sonoma County. Grapes achieved intensity of flavor and expressed the characteristics of their individual terroir. With a dry, warm spring, prompting early bud-break, followed by a textbook summer, free of any heat spikes, we were exceptionally happy with the high quality and abundant fruit harvested.

WINEMAKER'S NOTES

Beran Sonoma County Zinfandel 2013 is a great addition to the Beran portfolio. It shows all the classic characters that Moon Mountain and Alexander Valley Zinfandels are known for.

We created an elegant, 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.

TASTING NOTES

Color: Deep, dark purple with a black core and red hues.

Aromatics: Aromas of just-baked blueberry pie, raspberry, and dark chocolate with hints of sweet baking spice and vanillin oak.

Palate: Rich and yet also elegant, this wine has beautiful red and black berry fruit flavors, with hints of cloves and pepper with a long finish.

Structure: Medium-bodied with fine-grained tannins, gorgeous palate-weight, and a persistent elegant finish.

Food Pairings

Beran Sonoma County Zinfandel pairs well with a wide variety of foods, however we recommend enjoying it with salumi and hard cheeses like aged cheddar or Manchego, as well as barbecued steaks or hearty pasta dishes with meat or tomato-based sauces.

WINEMAKERS

John J. Lopez

Joseph J. Wagner



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