

beran

2014

NAPA VALLEY 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 Napa Zinfandel, we had the pleasure to work with some of the region's most noteworthy Zinfandel vineyards. From vines planted high on Atlas 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.

2014 VINTAGE

Atypical for the Napa Valley, the winter began very dry with no precipitation from December through February. Crop set in spring was superior, and throughout the season vine canopies stayed in balance. Veraison started early and went fast, with consistently warmer day and night temperatures. These conditions, augmented by a plethora of sunshine, led to harvest in the Napa Valley starting four weeks early. Along with the drought that kept the crop yield low, all desired elements aligned to produce fruit of exceptional quality. Without a doubt, an excellent season.

WINEMAKER'S NOTES

Beran Napa Zinfandel 2014 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 grape 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 blocks 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: Royal purple with ruby highlights.

Aromatics: Ripe plum, black licorice, white pepper, and gooseberry with hints of lavender, sage, and rosemary.

Palate: Rich and mouth-filling with flavors of blackberry, toffee, vanilla, and white pepper.

Structure: Acidity and tannin are in perfect balance with fine-grained tannins, richness and weight. This wine has a velvety mouth-feel with a satisfying, long finish.

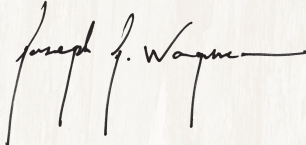
FOOD PAIRINGS

Beran Napa Zinfandel is a great food wine that pairs perfectly with a peppered rib-eye with a grilled artichoke, dry rub pork ribs, or braised short ribs with roasted carrots.

WINEMAKERS

John Lopez

Joseph Wagner



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