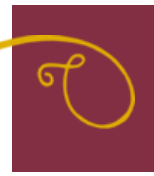


TURLEY



2022 TURLEY “CEDARMAN” ZINFANDEL HOWELL MOUNTAIN

HISTORY

Cedarman is a proprietary blend of certified organic fruit from some of the highest elevation plantings on Howell Mountain. Primarily Zinfandel, we use a small amount of Petite Syrah as well, resulting in a truly powerful, dense and wild wine, long on flavor.

TASTING NOTES

A proprietary assemblage of fruit from the Dragon and Rattlesnake Ridge vineyards on Howell Mountain, all certified organic. Brambly black fruits, roasted meats, and pepper. Dense and intense on the palate, with further graphite and tobacco. There's no denying this is a mountain wine!

AVA: Napa Valley

Sub-AVA: Howell Mountain

Soil: Volcanic

Elevation: 2,250' - 2,600'

Planted: 1999, 2000

Variety: Zinfandel, Petite Syrah

Viticulture: Certified organic, hand harvested

Fermentation: Native yeast

Barrels: 80% used oak, 20% new 80% French oak, 20% American

Aging: 15 months in barrel
Bottled unfinned and unfiltered

First Turley Vintage: 2006

Alcohol: 15.2%

Serving Temp: 55-65°F

Release: Spring 2024

