

TURLEY



## 2018 TURLEY “RINALDI” ZINFANDEL, AMADOR

### HISTORY

Known to many historically as the Eschen vineyard, Rinaldi is one of the most significant ancient vineyards in the Sierra Nevada Foothills. Though the bulk of our block dates from 1910, there are even still a few remaining vines from the original planting in the 1860s! Up high at 2000 feet of elevation in the Fiddletown AVA, the wine has plenty of tannin and is generally more blue-fruited than what you might find in nearby Shenandoah Valley.

### TASTING NOTES

*Century-old dry-farmed vines located 2000' up in granite soils of the Sierra Nevada Foothills. Multi-faceted and primarily red-fruited, as is widely the case in Amador. Mulling spice, star anise, cranberry, orange rind, savory; the ultimate autumnal wine. Presence and weight on the palate without heaviness; solidly medium-bodied, and classic fine-grained granitic tannins. Very drinkable on its own now at 55°-60°F, or would be lovely paired with roast chicken or duck.*

**AVA:** Amador

**Sub-AVA:** Shenandoah Valley

**Soil:** Granitic, Volcanic

**Elevation:** 2,000ft

**Plantings:** 1860s, 1910

**Varieties:** Zinfandel, limited interplantings of Mission

**Viticulture:** Head-trained, dry-farmed, 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:** 2014

**Alcohol:** 15.6%

**Serving Temp:** 55-60°F

**Release:** Fall 2020

