

TURLEY



2021 TURLEY “RATTLESNAKE RIDGE VINEYARD” ZINFANDEL, HOWELL MOUNTAIN

HISTORY

Rattlesnake Ridge is an estate-owned and certified organic vineyard. Located at the top of Howell Mountain at about 2600 feet, the vines see more sun here than they would on the valley floor; however, it is much colder due to the elevation, and can even snow in the winter. All combined, these factors make for a truly unique wine: bold flavors, tannin and an acid backbone that can only come from Howell Mountain.

TASTING NOTES

Certified organic estate vines planted at 2400 ft on a windswept ridge overlooking Napa Valley. Classic Rattlesnake aromas of blackberry, chaparral, violets, sage, bacon, and savory pie crust fresh from the oven; reminiscent of Côte Rôtie. Traditional Howell Mountain tannins are well tamed by the copious flavors and luscious texture. Utterly delicious now at 55°-60°F, but could also be decanted or laid down.

AVA: Napa Valley
Sub-AVA: Howell Mountain
Soil: Volcanic
Elevation: 2,600 ft
Planted: 1999
Variety: Zinfandel
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 unfiltered and unfiltered
First Turley Vintage: 2005
Alcohol: 15.8%
Serving Temp: 55-60°F
Release: Fall 2023

