

# AMADOR

---

## F O O T H I L L



### 2010 ESOLA VINEYARD ZINFANDEL

#### **The Vineyard**

The vineyard is located on rolling hills in the heart of the Shenandoah Valley appellation. The gnarly, 66 year old, non-irrigated vines yield only one to two tons per acre. Lena Esola's beautiful old vines provided the intense and luscious fruit for what we consider a benchmark in our Zinfandel production.

#### **Winemaker Notes**

The wine has extraordinary layers of spicy dark fruit aromas and concentrated blackberry, cherry and plum flavors. With smooth, ripe tannins and firm acidity, this wine has exceptional balance. Enjoyable now, the 2010 Esola will improve even more with extended cellaring.

#### **Technical Data**

|                       |  |
|-----------------------|--|
| Varietal Composition: | 100% Zinfandel   |
| Appellation:          | Shenandoah Valley, California                                  |
| Harvested:            | October 11, 2010   |
| Brix at Harvest:      | 26.2 degrees   |
| Alcohol by Volume:    | 15 %   |
| Residual Sugar:       | 0.08 %   |
| Vinification:         | Fermented on the skins for 8 days<br>11 months in American oak |
| Bottling:             | 207 cases bottled May 9, 2012                                  |

#### **Perfect Pairs**

Grilled lamb chops seasoned with garlic and rosemary  
Lasagna alla Bolognese  
Pasta with grilled vegetables and tomatoes