

### 2016 ANGELI

### ESTATE GROWN ZINFANDEL ALEXANDER VALLEY

AGING
15 months in neutral barrels
ALCOHOL BY VOLUME
15.1%
PRODUCTION
2,000 cases
RELEASE DATE
Spring 2018
SUGGESTED DRINKING WINDOW
Drink now or age up to ten years

#### HARVEST NOTES

On the winery's home estate at Angeli Ranch, Zinfandel enjoyed a cool August during the 2016 growing season until a heat spike threatened late in the month. Luckily, we had opted to avoid any severe leaf removal and thus had strong, healthy canopies which prevented any shriveling of the almost ripe fruit. This extended hang-time through the cool and then brief heat provided us the opportunity to showcase a rich concentration of fruit with deep color and excellent balance.

#### TASTING NOTES

Marietta Cellars sits in the entrance to a small canyon off Alexander Valley. Known as Angeli Ranch after the family who originally settled here in 1886, this property's vineyards connect gravel swales from the Russian River to terraced knolls invisible from the valley floor. The extremes of this site create a wine that is powerful but has surprising elegance and clarity.

# SINGLE ESTATE SERIES

Our Single Estate Series represents our purest expressions of place. Having worked with the fruit from tens of vineyards over the years, we have identified three special sites that we believe create extraordinary wine. Produced in limited quantities, these wines have ultra-developed acid and tannin profiles and achieve a beautiful balance of intense structure and bright aromatics.

## 93 points

The 2016 Zinfandel Angeli (96% Zinfandel, 2% Syrah, and 2% Petite Sirah) comes from Alexander Valley in the northern part of California. Its plum/purple color is followed by a rockingly good bouget of spiced plums, cedar, sandalwood, and exotic spice. Medium to full-bodied, focused, elegant and seamless, with a silky texture, it's very much in the style of the 2016 vintage. While already hard to resist, it should keep for 6-7 years. It's a great value.

- Jeb Dunnuck, June 2018