

*Foppiano*  
VINEYARDS

ESTABLISHED 1896

RUSSIAN RIVER VALLEY  
ESTATE BOTTLED \* NONNO'S BLOCK  
ZINFANDEL

v. 2016



**VINEYARDS:** Nonno, meaning grandfather in Italian, is a name that patriarch Louis J Foppiano held dear. Located furthest from the Russian River, this block is situated in the warmest portion of the estate. This, combined with lean soils and low yields, leads this block of Zinfandel to exhibit ripe and highly concentrated fruit and berry flavors.

**WINEMAKING:** This is the 5<sup>th</sup> vintage produced from this particular vineyard block. One of the illusive tricks for great zinfandel is harvesting the fruit at its absolute peak of ripeness. This is after the vine has had time to coax every bit of flavor from sun and soil and before the grapes start to dehydrate from the hot days of late summer. At this peak of ripeness, the fruit was harvested and crushed. We kept the freshly crushed grapes cold for 3 days in a tank before fermentation. This helps to extract beautiful color and the wine's classic Zinfandel flavors. This was followed by a slow 24-day fermentation. After pressing, the wine was put to a combination of new and once filled barrels. We specifically chose new French and new Hungarian oak barrels for their elegance and unique spice flavors. This wine was aged for 16 months.

**TASTING NOTES:** The 2016 harvest yielded another crop of some of the best fruit we've seen in years. Mouthwatering aromas of black cherry and plum are followed by luscious flavors of ripe black berries, caramel, and hints of clove. This wine shows a remarkable balance of velvety tannins, vibrant acidity, and a truly resonant mouthfeel.

**HARVEST DATES** SEPTEMBER 28, 2016

**ALCOHOL** 14.9% **pH** 3.71 **TA** 5.82 g/L

**CELLARING** 16 MONTHS FRENCH OAK & HUNGARIAN OAK, 50% NEW & 50% ONCE USED

**BOTTLED** JANUARY 2018

**CASES PRODUCED** 141