

2024

# AOZORA ZINFANDEL

## WINEMAKER'S NOTES

The 2024 Aozora expresses the fruitier and fresher side of zinfandel. Vibrant red fruit notes are framed by earthy minerality and supple tannins.

## VINIFICATION PROCESS

The Armor Plate vineyard was planted to a Zinfandel-heavy field blend in the 1890s, interplanted with some Syrah, Grenache, Carignan, Petite Syrah, Semillon, and Chasselas. The vineyard is dry-farmed and certified organic. The deep, well-drained soil is composed of volcanic alluvium. The native fermentation included roughly 1/3 whole clusters in open top tanks with twice daily punchdowns. The fruit was macerated on the skins for 12 days and pressed at dryness. After pressing, the wine was aged in neutral oak barrels for 10 months before bottling.

## STORY

Japanese for "Blue Sky", Aozora is made with reverence for nature. In the east, dragons are guardians of water that bring forth rain, fitting for a dry farmed wine. The coiled dragon rising to the sky mirrors the gnarled, old vines from which this wine is harvested.



<b>WINEMAKER</b> Steve Matthiasson	<b>APPELLATION</b> Sonoma Valley	<b>VINEYARD</b> Armor Plate	
<b>CASES</b> 220 750mL	<b>TA</b> 6.1 g/L	<b>PH</b> 3.67	<b>ALC</b> 14.5%



kanpai · wines

N A P A - U S A