



GREEN & RED
V I N E Y A R D

2021 “CHILES MILL VINEYARD” ZINFANDEL

ESTATE GROWN AND BOTTLED



Appellation

Napa Valley

Vineyard

Chiles Mill Vineyard: 5.89 acres, 6414 vines. Situated at 900-1200 ft elevation, the vineyard overlooks Chiles Canyon and remnant walls of the grist mill built by pioneer Joseph Ballinger Chiles.

Heritage Zinfandel Clones: Pacini, Picchetti, Geyserville, Hambrecht
Rootstocks: 110R, St. George

Soil

Red Chert veined with Green Serpentine, our namesake soils, intermixed with Sobrante Loam

Harvest

Hand-picked September 13th through 17th

Vinification

Fruit was destemmed onto a shaker table and berry sorted into open top fermenters. A 3-day cold soak was followed by an approximately 14-day fermentation. Aged 16 months in our cave in a combination of French and American oak barrels, 20% of which were new.

Production

193 cases bottled March 15th, 2023

Tasting Comments

Tart blueberries and raspberry coulis introduce this elegant expression of Zinfandel. Lightly toasted French oak follows up adding firm tannins with notes of almond and freshly baked graham flour

Alcohol 14.9%

TA 6.0 g/L

pH 3.62

Recommended Retail Price: \$48/bottle

On our label is “The Dionysus Cup,” an ancient Grecian cup crafted by Exekias in 530 BC, which depicts Homer’s “Hymn to Dionysus.” Homer tells the story of pirates, cruising along the Aegean, who spot a strapping man and decide to take him hostage. The Helmsman warns them off, but the captain heads out to sea with their captive: Dionysus, the God of Wine. Soon “wine sprang forth, babbling, bubbling over the speedy black ship: it was sweet, it was fragrant, the odor was divine.” The sea turned wine red and vines grew up the mast. Dionysus turns into a lion and attacks the captain; the other pirates dive over the edge, where they are turned into dolphins.