

ZIATA

2012 PINOT NOIR

The Wine:

The ideal conditions of the stellar 2012 vintage allowed for the perfect development of lush aromatics highlighted by wild berries, rose pedals and cedar. On the palate juicy notes of white raspberries, strawberries and crème, nougat and a delicate touch of malted milk steal the show. A silky and creamy texture is accented by velvety tannins that meld gracefully on the long finish.

The Vineyard:

The Crinella Vineyard is located in Green Valley, the most desired sub-region of the Russian River Valley. The superb soil and climate of Green Valley make it ideal for growing Pinot Noir- hot sunny days are followed by cool foggy nights that allow for the perfect balance of sugar and acidity development. The Crinella Vineyard is comprised of 30 acres that are divided into unique blocks, each based on the different microclimates within this single vineyard. Each block was planted to one of seven clones, selected specifically for that site. This broad mix of soils, climates and clones brings a diversity of aromas, flavors and characteristics unique to the Crinella Vineyard.



The Growing Season:

2012 was nicknamed the “Goldilocks” vintage for being not too hot and not too cold, with just the right amount of sun and fog. It will certainly go down in history as one of the best on record. It was a remarkable summer, filled with sun yet without heat waves, and a long growing season without rain, that created the perfect confluence of desired qualities to make it one winemakers can only dream about. Additionally yields were slightly above normal, though the stellar conditions allowed for the extra fruit without any loss of quality whatsoever.

The Facts:

Appellation:	Green Valley of the Russian River Valley	Blend:	100% Pinot Noir
Production:	225 Cases	Fermentation:	Stainless steel whole cluster
Aging:	30% New French oak barrels	Alcohol:	14.2%

About ZIATA:

In 2008, after 20 years of marketing Napa Valley and its wines, Karen Cakebread launched her own project with three core varietals: Sauvignon Blanc, Cabernet Franc and Pinot Noir, which she chose for their food-friendly qualities. She named the winery ZIATA in honor of her mother, Mary Annunziata and hired Anne Vawter, a protégée of Heidi Barrett, as winemaker.

In keeping with Karen’s love of the environment and belief that efforts made in the vineyard create better wine than those manipulated in the cellar, ZIATA wines are crafted from grapes sourced exclusively from sustainable sources. The end result is wines of unquestionable integrity that truly express the terroir from which they come.