

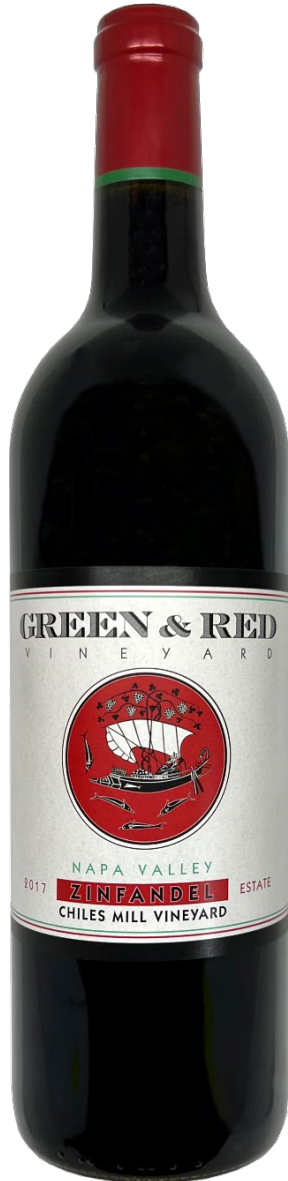


**GREEN & RED**  
V I N E Y A R D

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## 2017 “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 cuttings: 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 14th thru October 5th

### Vinification

Fruit was destemmed onto a shaker table and berry sorted into open top stainless steel tanks. A 3-day cold soak was followed by an approximately 10-day fermentation. Aged 14 months in our cave, in 70% American oak and 30% French oak barrels, 20% of which was new oak.

### Production

937 cases bottled

### Tasting Comments

Pomegranate and red raspberry with hints of white pepper, tarragon, and bay leaf. Gorgeous tannins resolve to a clean finish with refreshing acidity.

Alcohol 15.0%

TA 6.22 g/L

pH 3.64

Recommended Retail Price: \$42/bottle

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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.