

2007 SHAMROCK VINEYARD ZINFANDEL**PHILOSOPHY**

Edmeades is pure Mendocino. It is the authentic taste of one of California's final viticultural frontiers — the Anderson Valley. Our approach is traditional and natural; our methods are decidedly low tech. We believe in native yeast fermentations in small, open-top bins, hand punchdowns, minimal manipulation and no fining or filtration at bottling. The simplicity of our methods allows the soils and climates of each site to be clearly heard in our wines.

HISTORY

Edmeades is famous for its limited bottlings of iconoclastic Zinfandel from the cool, coastal vineyards of Mendocino County. Dr. Edmeades planted his first 11 acres of vineyards in 1963. He founded his winery and launched his own brand in 1972. The Jackson Family purchased Edmeades in 1988 and brought current winemaker Van Williamson on board in 1994.

VINEYARD

At 2,800 feet, Shamrock Vineyard is one of the highest elevation vineyard sites in Mendocino County, on the northern border of Humboldt County. The vineyard sits on a small 2.1-acre site perched high above the fog line. Growing Zinfandel in this extreme climate is a bit “on the edge” – where threats of frost and altitude make it a challenge to bring the fruit to full ripeness. It's the vineyard's sunny southwest exposure that makes the difference, steadily bringing the fruit to maturity with a powerhouse of intense, round flavors. The vines are young – this is just the 4th crop of Zin – which lends a youthful bravado in the glass.

RANDOM THOUGHTS

“Primitivo clone of Zinfandel is always darker in color due to its small berry size and loose clusters. This is a good example why so many Zinfandel producers plant primitivo, even when the vines are young the fruit tends to show old vine character. The lighter cluster weights and small berries increase the intensity. Shamrock Vineyard sits on a southern facing edge of Farley Peak in the northernmost region of Mendocino County. At 2,800 ft. elevation, it is the highest vineyard I know of in Mendocino County. Digging into the aromas of this wine reminds me of smells from the deep ravines off the northern side of the vineyard where the wild hogs bed down in the evenings. At first, the aromas hit you with mixed berries covered with a cherry liqueur with hints of floral, citrus and black pepper. Then you get this meatiness; mossy, chocolate, brushy, fennel, and slight notes of earthiness which reminds me of the aromas while hunting in the forest to the north. Dark in color and firm in structure suggests that this mountain Zinfandel would benefit from a few years aging in the bottle, yet it will definitely be ready to drink this St. Patrick's Day. The wine finishes with toasty vanillin aromas and dark chocolate undertones.” – Van Williamson, Winemaker

STATISTICS				
2007 SHAMROCK VINEYARD ZINFANDEL				
APPELLATION	COMPOSITION	OAK	ALCOHOL	PH
Mendocino County	82%	14 months in	16.4%	3.83
RELEASE DATE	Zinfandel	96% new	TA	CASES
March, 2009	18%	French oak barrels	0.59g/100ml	250 cases
	Syrah			

CONTACT

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