FLYING CLOUD
WINERY

2018
ZINFANDEL
PASO ROBLES

190 Cases | Bottled March 9, 2020
Suggested Retail: $20

VINEYARD

Primitivo is an Italian selection of Zinfandel and produces excellent wines when grown in a warm region such as the San Miguel District of Paso Robles. Both the Double Black Vineyard Primitivo and Blind Faith Vineyard Petite Sirah are organically farmed.

The countryside around Double Black Vineyard looks a lot like Tuscany, rolling hills, lots of vineyards and the climate is similar, Mediterranean with warm summer days and cool evenings. This site is 23 miles inland from the Pacific Ocean, 700 feet above sea level and consists of well drained, fine sandy loam soils.

VINTAGE

For San Miguel, 2018 was a slightly warmer growing season when compared to historical averages. Lower than normal rainfall over the winter resulted in a slightly later bud break, and cool weather during flowering extended the bloom period. However, there was warm weather July 6 through August 18 with 100 degree plus temperatures. Once the heat wave subsided, the weather pattern returned to normal leading up to harvest, which began anywhere from one to three weeks later than usual. The weather during September and October was beautiful with mild temperatures. We had the luxury to harvest at a rather slow, steady pace.

Vineyard:
Double Black Vineyard (89% Zinfandel, Primitivo clone)
Blind Faith (11% Petite Sirah)
Harvest:
September 18, 2018. Harvested by hand
Fermentation:
100% destemmed into 5-ton temperature controlled stainless steel tank, 14 day cuvaison/skin contact.
Cultured yeast, naturally occurring malolactic bacteria
Aging:
Aged in 1-4 year old French oak barrels 17 months

Alcohol:	pH:	T.A.:
14.5%	3.65	5.4g/L

TASTING NOTES

Dusty, mulberry, dried blueberry, preserved cherries, big open aroma, rose petal. Brilliant clarity, deep ruby red color. Medium body, full and rich, gentle tannins, cherries, and a warm finish. A very robust wine with good extract and richness, a pervasive red cherry impression and fine lingering tannins.