

JAMES BRYANT HILL

MONTEREY COUNTY | CALIFORNIA

ESTATE VINEYARDS | LIMITED PRODUCTION



ZINFANDEL

LEGACY

Early in the Gold Rush years, James Bryant Hill made his way from Boston to California. He did not arrive seeking gold, but rather to farm a large land grant between the Salinas River and what is now the town of Salinas. Almost 170 years after he first put seed to soil, we continue to sustainably farm our estate vineyards in the same valley. It is to this pioneering spirit that we salute James Bryant Hill and this bountiful place we call home.

VINEYARDS

Our wines are crafted from fruit grown on sustainably farmed estate vineyards in California's Monterey County, where the maritime influence from the Monterey Bay causes cool days and temperate nights. With a marine layer that often lasts until mid-morning and consistently windy afternoons, the Monterey County's long growing season allows the grapes to ripen slowly and achieve intense fruit flavors.

WINEMAKING

Upon arriving at the winery, the grapes are destemmed, crushed and fermented warm at about 85°F in a stainless steel fermenter. The juice is held on the skins for about two weeks before being gently pressed and racked cleanly for aging. Only 30% of the blend is aged on new American oak for 12 months to enrich this fruit-forward Zinfandel.

TASTING NOTES

Our Zinfandel delights with aromas of blackberries, cassis, strawberry jam and notes of vanilla and toasty oak. Juicy flavors of black cherry and ripe plums round out this easy-drinking, medium-bodied wine. Soft, well-integrated tannins unfold into a lingering bright, fresh black fruit finish with just a hint of mocha. It pairs deliciously with rich pasta, meaty fish, goat cheeses and prime rib.



jamesbryanthillwines.com

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