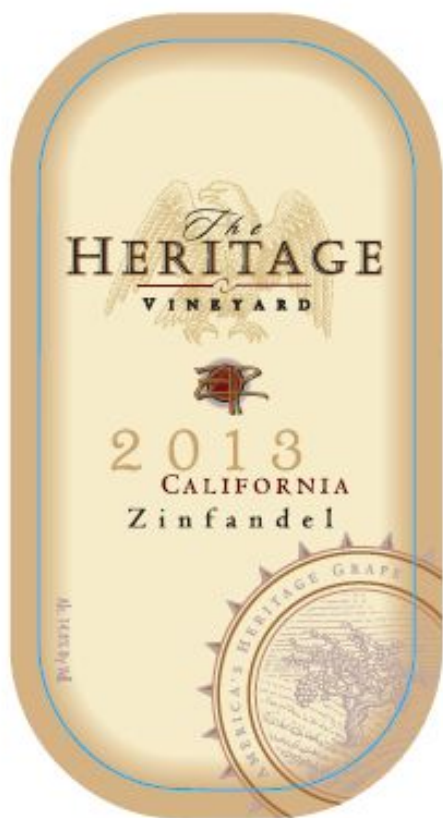


THE HERITAGE VINEYARD



The Heritage Vineyard is an unusual and unprecedented collection of rare and famous Zinfandel vine cuttings grown throughout California. The Heritage Vineyard stretches over one acre within the UC Davis Oakville Research Station in Napa Valley, California. During the first phase of the project in 1995, 63 selections were planted; during the second phase in 1999, an additional 27, so that the total number of selections now totals 90. The vines are grafted onto St. George rootstock in clay loam soil with a spacing of 9 feet x 8 feet. Each vine is head-trained and spur-pruned in the "goblet" shape as they would have been in the nineteenth century. These practices are not as typical today, since they insure a low (and high quality) yield.

ZAP began producing wine from this historical vineyard in 1997. The first Heritage Vineyard Zinfandel was harvested by ZAP winery producer Nils Venge of Saddleback Cellars and Mary Buckles Pisor of PlumpJack Winery in Oakville. The 1998 vintage by Robert Biale of Robert Biale Vineyards in Napa, the 1999 vintage was by Matthew Cline of Cline Cellars. The 2000 vintage is by Rod Berglund of Joseph Swan Vineyards, 2001 vintage is produced by Joel Peterson of Ravenswood, 2002 vintage by Ehren Jordan of Turley Wine Cellars, vintage 2003 by Paul Draper of Ridge Vineyards, 2004 by Kent Rosenblum of Rosenblum Cellars, 2005 by Bill Knuttel of Dry Creek Vineyard and Ottimino, 2006 by Dr. J. Bernard Seps of Storybook Mountain Vineyards. 2007 by Joel Peterson of Ravenswood and 2008 produced by Tom Mackey of St. Francis Winery. 2009 by Ted Seghesio of Seghesio Family Vineyards. 2010 by Diane Wilson of Wilson Family Winery. 2011 by Scott Harvey of Scott Harvey Wines. 2012 by Chris Leamy of Terra d'Oro Winery. 2013 by Joel Peterson of Ravenswood.

THE 2013 HERITAGE VINEYARD ZINFANDEL

TECHNICAL INFORMATION

HARVEST DATA

PICKING DATE: OCTOBER 2, 2013

YIELD: 16.2 TONS

SOAK OUT BRIX: 25.6 °

T.A.: 4.37G/L

BOTTLED WINE ANALYSIS

BOTTLING DATE: FEBRUARY 25, 2015

T.A.: 5.67G/L

PH: 3.57

ALCOHOL: 14.52%

RESIDUAL SUGAR: 0.39 G/L

Viticultural Comments: "Early, even and excellent" are three words being used to describe this year's growing season and the Napa Valley wine grapes that have come from it, reflecting the consistent quality for which this world famous wine region is known.

A warm, dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for flowering and fruit set under sunny skies. With the exception of one heat spike in late June/early July, temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening.

Processing: Grapes were hand harvested into ½ ton macro bins. They were gently destemmed into small, open-top tanks which were allowed to ferment with their native yeasts. Tanks were punched down twice per day for 11 days until pressing. The finished wine was racked into French oak barrels, 30% new, and aged for 13 months.

Tasting Notes: "Brambly, jammy fruit and subtle oak spice. Blueberry and black cherry, mature tannins, and fresh acidity combine in a long and generous finish." – Joel Peterson