



**The Vineyard:** Black Sears Vineyard is located on a rocky hillside a top Howell Mountain at 2400 feet, the highest vineyard on Howell Mountain. The Zinfandel was planted in 1975 with bud wood obtained from Hayne Vineyard in St. Helena. The vines are head trained and dry farmed organically and biodynamically. We have long been fans of this vineyard, the Sears family and the unique wines produced from it. We believe this is one of the most distinctive and beautiful places in the Napa Valley. We were married in a small nook overlooking these vines in 2003 and our daughter was christened there as well. It has always been somewhat of a “Sanctuary” for our family. In 2010 we were able to contract for two rows of this highly sought after fruit, which used to go to Turley for their Zinfandel program. To be making wine from this sacred place is truly a dream come true for us.

**Winemaking:** The Zinfandel grapes from Black Sears are so unique and distinctively flavored our job in stewarding the grapes to wine is to capture that very essence with as gentle handling as possible. The grapes were hand picked in the early morning. We gently de-stemmed the fruit, sorted and gravity fed it in to French Oak Puncheons for cold soak and primary fermentation using only native yeasts. The Puncheons were rolled three times a day for approximately three weeks after which the wine was pressed in to French Oak Barrels, 50% new, for malolactic fermentation and aging. The wine aged on its lees in barrel for 24 months, racked and bottled unfiltered.

**The Wine:** The 2012 displays a dense, saturated purple color. Delivering its signature spice right out of the blocks combined with intense, briery, black raspberry, blackberry and black cherry pie fruit. The layers of vibrant, dark fruit intermingle with hints of pepper, cedar, mocha and sasparilla building in complexity. This is an intensely fruited, rich, medium-full bodied, mouth-filling Zinfandel with a voluptuous texture and medium to fine grain tannins. The intensity builds toward the long finish where the wine becomes smooth and supple.

**(175 Cases Produced)**



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