



# GREEN & RED

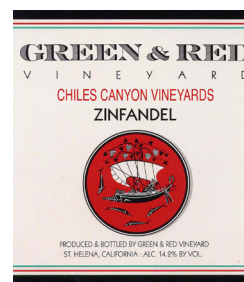
## VINEYARD

CHILES VALLEY DISTRICT • NAPA VALLEY



Green & Red Vineyard, named for its red iron soils veined with green serpentine, is located on the steep hills on the east side of Napa Valley. Jay Heminway began planting vines in 1972 on this estate, originally planted to vineyards in the 1890s. The current vineyards include only a small percentage of the 200 acre property and range in elevation from 900 to 2000 feet. The three separate Green & Red vineyards are distinguished by significantly dissimilar elevations and differ in exposure by 180 degrees. The cover crop is machine-mowed between rows and hand-hoed within the rows. No herbicides are used and powdery mildew is prevented with a dusting of sulphur, the only allowed pesticide. Zinfandel yields are about 2 tons per acre at Green & Red and the winemaking techniques include open top fermentation, hand punch-down, pre-fermentation maceration, cool fermentation, native yeasts, oak ageing, and no filtering.

Green & Red Zinfandels, harvested from vines up to 85 years of age, recall raspberry and plum fruits spiced with clove and black pepper; the warming, sweet spice characteristics are reminiscent of mulled wine.



### SAUVIGNON BLANC

Two acres of Musqué clone planted at 1400" yield grapefruit and cantaloupe aromas and flavors of Granny Smith apple; cold-fermented with 6 months of barrel aging on stirred lees — zero malo.  
*Consistently perfect with cold-water, briny oysters!*

### ZINFANDEL, CHILES CANYON

A blend of the three estate vineyards overlooking Chiles Canyon aged 14 months evenly distributed between American and French oak barrels. *A perennial **Smart Buy** in Zinfandel!*

*Wine & Spirits Magazine on the 2013: **92 points** "This wine emphasizes Zinfandel's gentle tannins (rather than the more rustic tannins of thick-skinned mixed blacks, with which Zin is so often blended). It has the briary taste of black raspberries and a stemmy green scent of strawberry tops. Clean and saturated with flavor, this is ready to decant for ribs or other smoky barbecue."*

### ZINFANDEL, CHILES MILL VINEYARD

*Vivacious yet sophisticated Zinfandel with ripe black and red fruit flavors and spicy black pepper accents. This hillside fruit from the vineyard's red soils makes for a wine full of black pepper spice, rose petal, licorice and dark berry notes. Originally planted to vine back in the 1890s, Chiles Mill Vineyard is located at 1000–1700-foot asl. Destemmed but not crushed, the fruit is cold-soaked for 4 days, fermented for 9, and aged 14 months in an even mix of American and French oak barrels, 20% new. Enjoy this robust Zin with grilled Sonoma County duck or game meats.*

*Wine & Spirits Magazine on the 2014: **94 points** "This wine grows at the first site Jay Heminway planted at his property in the eastern hills of Napa Valley, the vines replanted in the mid-90's after the original vineyards succumbed to phylloxera. The plant material came from Trentadue Ranch, from an old block that Ridge uses for Geyserville, so the cuttings included a bit of petite sirah, syrah, carignan, grenache and some Italian varieties. The 2014 is clean and direct in its raspberry ripeness, darkened and softened by oak aging. There's a comforting feel to the raspy fruit tannins, lasting on gentle minerality and spice. This is built for roast venison or lamb."*

### ZINFANDEL, TIP TOP VINEYARD

*Grown at an elevation of 1,700 feet, with northeast exposure, and red, rocky soils. Red raspberry/currant/blackberry/laurel lead to a lively finish laced with ground black pepper. An outstanding complement to grilled steaks or crispy duck.*

### SYRAH, TIP TOP VINEYARD

*Grown on terraces at 1800 ft in rocky soils. Deep dark berry aromas with a rich finish. Suave accompaniment to ripe cheeses, roasted game, and heady conversation!*

*Thank you for your time and for your interest in Connoisseur Wines*