MICHAEL LAVELLE

2018 IRIS ZINFANDEL



Composition:

Varietal: Zinfandel

Alcohol: 14.2%

Residual Sugar 3.5 g/L

Appellation: California



Philosophy

For Michael Lavelle, we strive to be anything but ordinary. A popular choice for a brands first red wine release would old faithful's like Cabernet Sauvignon or Pinot Noir. We are going against the grain and shedding spotlight on a beautiful but misunderstood varietal, Zinfandel. Zinfandels can be big bold and beautiful and deceptively luxurious, especially from the Lodi region. Zinfandel thrives in this region due to its Mediterranean climate and sandy loam soil, with the region hosting vines dating back 100 years. Aged in French oak barrels – full-bodied, with ripe black fruit and complex barrel spice, our Iris Zinfandel is ready to drink right out of the gate. You can try a bottle or two now, but make sure to save a few to enjoy this wine as it continues to evolve after some time in the cellar.

Vintage Notes

Vintners began picking old-vine Zinfandel around mid-September. In 2018 we've seen a later bud break, set and veraison (berry softening"), followed by a hot July and a cool August. The cool temperatures in mid-to-late-September led to gradual sugar accumulation and good flavor development. In general, we tasted better flavors at lower sugars and the quality was superb.

Tasting Notes by Devin Kennedy – Michael Lavelle Wines Sommelier

Appearance: Dark Ruby Red, Amethyst hues. Moderate plus viscosity and slow forming, moderately stained tears

Aroma: Complex Aromatics with lush blueberry, Black currant, blackberries, and figs for fruit alongside notes of dark chocolate, vanilla & cinnamon

Palate: On the front of the palate reveals ripe raspberry, red cherry, and Madagascar vanilla bean. The mid-palate features continued fruit with subtle savory elements of autumn leaf, and cedar with rounded, plush tannins that extend into a long finish featuring black cherry, blackberry, and cocoa nips notes. The 2018 Iris Zinfandel is a full, complex, and rich wine that is drinking nicely on release and will offer added complexity in a few years. Try it with a slowly braised beef or Lamb shank, or with a taste of high-quality dark chocolate.

