

ERGGELET BROTHERS ZINFANDEL, CONTRA COSTA



Blood orange, mixed berries, licorice wood, peat and pine nuts, red plum, pluot, prune, lilac, mint, pomegranate.

From a block of 30-year-old vines in fourth generation farmer Tom Del Barba's fine sand vineyards. Native yeast fermentation in neutral puncheons. Fermented for between 17 and 21 days. Aged in neutral Bordeaux barrels for 8 months on full lees and never racked. Bottled unfiltered and unfiltered. 9 barrels/216 cases produced.

Brothers Julian and Sebastian Erggelet grew up in southern Germany, where their interest in wine was sparked while sipping leftover Riesling out of their Grandfather's goblet as kids. After separate academic and professional careers, the focus of their lives gradually shifted from sitting under fluorescent office lights to walking through the vineyards of the Rhine valley and exploring the joys of farming, eating good food and drinking great wines. They soon followed their passions to France, Switzerland, Australia and Spain in pursuit of making expressive, terroir-driven wines. In 2014 they came to California, gaining invaluable experience working at Ovid and Seven Stones, then Martin Estate and Hannah Nicole Winery, before venturing out in 2015 to craft their own wines in Contra Costa County. *"With some patience, a good sombrero and German OCD, we are farming with integrity and making wine that tells a story of sand, blazing sun, and howling winds off the California Delta."* With a focus on organic farming, coupled with low intervention but intentional wine-making, Julian and Sebastian Erggelet are making delicious and authentic terroir-driven wines.

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Tasting Note:

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Shelf Talker:

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