



2008 Iron Hill Vineyard Zinfandel

100% Zinfandel

Appellation: Sonoma

Production: 180 cases

Alcohol: 15.3%

Retail: \$35

Tasting Notes: As the name implies this vineyard is loaded with iron and that translates to a Zinfandel that has a touch of raw meat as its core. This is then surrounded by cherry liquor and dark chocolate on top of that. Let us not forget about the lavender that is infused into this wine from the lavender patch located in the vineyard. A 55 degree slope produces a Zinfandel experience that not even Jimi Hendrix could have dreamed of experiencing.

Pair With: Rustic and elegant, Iron Hill can be paired with wild game birds, turkey or your everyday chicken. Will also go well with lighter meats such as veal medallions in a cream sauce and of course sweet Italian sausage cooked over smoky coals. Drink now, or ages 5 to 6 years.

"Topographically speaking, the amphitheater like vineyard, sitting at a steep 55° angle, profoundly influences the depth and concentration of the grapes. The rocky, volcanic soil provides just enough nutrients for the vine's struggling existence. As in the past, this wine demonstrates the heights to which Zinfandel can go."

- Jeff Cohn



92 points "Also a winner, the 2008 Zinfandel Iron Hill Vineyard was aged completely in French oak. Its dense plum/garnet/purple-tinged color is accompanied by a wine with a full-bodied mouthfeel, peppery, garrigue, black cherry and meaty notes, and a full-bodied finish."



91 Points Pushing right to the edge of excess but, in the manner we seem always to see from winemaker Jeff Cohn, still focused on fruit as its first order of business, this wine does nothing to hide the full measure of chocolate that is near equal partner in its outgoing, spicy, blackberryish aromas. While its appeal may not extend to all tastes, it is nonetheless a rich and deeply filled wine, and it will do yeoman's service alongside savory beef and lamb roasts cooked over mesquite.