

Lapis Luna Zinfandel

THE FACTS

COUNTRY: USA - CA

REGION: North Coast

APPELLATION: North Coast

CEPAGE: 80% Zinfandel, 20% Sangiovese

WINEMAKING: All of the fruit was gently destemmed and crushed, then inoculated. Each fermentation was pumped-over twice daily, with the temperature peaking at 90° F. Maceration from 12 to 28 days, barrel aged 20 months.

AGING: Barrel aged 20 months

THE STORY

Lapis Luna translates to “stone” and “moon.” Our labels bring to life 400-year-old copperplate engravings that depict the relationship between the earth and the moon, and the affect she has on us. Heroes are depicted as looking to the moon for inspiration and striving to connect with it, just as we do when creating our wines for those willing to reach for the moon. We are dedicated to producing wines that over-deliver in quality and price. Since 1999, we have fostered long term relationships with established growers throughout the North Coast who grow fruit to our specifications. Hence, the wines deliver fresh and vibrant fruit balanced with lively acidity and good structure, creating true-to-varietal expressions that are intended to be enjoyed every night of the week.

THE ADJECTIVES

OVERALL: Dark & enticing

AROMAS / FLAVORS: Lush blueberry, plums, blackberry cobbler

MOUTHFEEL: Rich & smooth

