

INK GRADE

2018 ANDOSOL

NAPA VALLEY, CALIFORNIA



The Ink Grade Estate Vineyard claims a view unbeknownst to most in the Napa Valley, lying in the northeast corner of the Howell Mountain AVA. Terraced throughout due to the extreme slopes, this mountainside vineyard clings to volcanic “tufa” soils. Ink Grade Estate possesses a raw tension that renders fruit of immense intensity and depth. If ever there was a site that imparted a feeling of reverence, Ink Grade is such a place.

A PREMIER BLEND OF PURE MOUNTAIN FRUIT

A house favorite, Andosol draws inspiration from the historic field blends of California. The nuances in this wine pay homage to European principles of winemaking, while expressing familiar traits often found in the new world. Each year this cuvée is crafted to best express the unique mountain terroir comprised of volcanic rock and ash formed in the Miocene era almost five million years ago. Undoubtedly, this site and the inherent stress it lends to grape growing saturates the grapes with intensity and depth. The nutrient-rich volcanic soils and rugged site of the vineyards lend vibrancy to this mountain Zinfandel. A unique perspective of the Ink Grade Estate, this polished and bold wine is meant to be enjoyed in its youth but will also age incredibly well.

2018 VINTAGE INSIGHTS

The Andosol contains floral aromas including lilacs and roses, with ripe black cherries and strawberries and a note of pink peppercorn that lingers on the palate. The volcanic soils offer a distinctive iron and tar aromatic flavor married with the fine tannin and acid tension, expressing a profile akin to a cru Barolo.

— MASTER SOMMELIER AND MANAGING PARTNER CARLTON MCCOY JR., MAY 2022

AVA & VARIETAL: 89% ZINFANDEL, 11% CABERNET SAUVIGNON | NAPA VALLEY

HARVEST DATE: SEPTEMBER 5-26, 2018

AGING: 8 MONTHS IN OAK TANK, 24 MONTHS IN Foudre AND BARREL (70% NEW)

BOTTLED ON JULY 21, 2021

ALCOHOL: 14%

TA: 6.32G/L

PH: 3.57

PRODUCTION: 2,684 CASES