



VARIETAL CONTENT

89% Zinfandel
7% Petite Sirah
4% Teroldego

APPELLATION

SONOMA COUNTY

ALCOHOL CONTENT

14.8%

TITRATABLE ACIDITY

0.60 g/ 100ml

RESIDUAL SUGAR

0.35g/100ml

PH

3.55



REPUBLIC OF CALIFORNIA

FOREVER ENDURING

BEAR FLAG®

Inspired by the brave souls of the Bear Flag Revolt, we celebrate the kindred spirits who stand their ground, have the good taste to dream big and never waste a drop. Bear Flag Wine embodies the intrepid, rebellious and independent spirit of California, where anything is possible. Winemaker, and Sonoma County native, Aaron Plotter harnesses the wild, untamed Zinfandel vines the region is known for and crafts a bold wine, full of unrelenting flavor. At Bear Flag Wines, we raise our glass to anyone with a brave, enduring spirit who dares to pave their own path.

TASTING NOTES

Our 2016 Bear Flag Zinfandel is structured and full-bodied with a subtle hint of spice. On the palate, dense, dark fruit characteristics are reminiscent of blueberry pie. Notes of toasted oak and vanilla seamlessly meld with a plush, lingering mouthfeel.

The majority of our grapes were sourced from the Dry Creek Valley, one of the most renowned Zinfandel growing areas. Dry Creek's daytime heat and cool, calm nights enable Zinfandel to develop bold fruit characteristics along with hints of spice and complexity that is unique to the area. Additional Zinfandel picked from the iconic Monte Rosso vineyard above Sonoma Valley was added to the final blend and a touch of Petite Sirah added dark fruit notes, balanced structure and supple tannins.

Vineyard Origin: Stefani Ranch 43%, Monte Rosso 23%, 34% Other Select Vineyards

THE HARVEST

In 2016, we sourced our fruit from select, premier vineyards within Sonoma County. When blended, each terroir adds a unique layer of flavor and creates a memorable style. The 2016 vintage season was early in Sonoma County, producing typical yields of exceptional quality fruit. The season began with ample winter rain, warm spring temperatures, and an early summer. Throughout the growing season, we saw cool nights to balance the warm days, which allowed the grapes to ripen evenly and produce small berries in excellent condition. The resulting wines are showing beautiful structure, fresh fragrance and complex fruit characteristics.

WINEMAKING NOTES

Our 2016 Zinfandel underwent an initial two-day cold soak to extract the ripe, complex fruit character from the skins. We cool-fermented the grapes for 5 to 7 days, targeting 85 degrees, to slow down the process and allow ample skin contact.

We focused on extraction to achieve ripe, jammy fruit notes and a firm structure without too much tannin. We cool-fermented the grapes for 5 to 7 days, targeting 85 degrees, to slow down the process and allow more time on the skins.