



SONOMA COUNTY, CA

FOREVER ENDURING

BEAR FLAG

ZINFANDEL

Bear Flag Zinfandel draws its name from the Bear Flag Revolt of 1846 and embodies the bold, enduring spirit of California. The rebels proclaimed their victory and independence by raising the Bear Flag in Sonoma County, California – the very same land where our grapes are grown and our wine is crafted.

TASTING NOTES

Structured and full-bodied, Bear Flag has a spicy Zinfandel character complemented by jammy, dark fruit flavors reminiscent of blueberry pie. Notes of toasted oak and vanilla combine with a plush, lingering mouthfeel.

PREMIERE SONOMA COUNTY SOURCING

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. Zinfandel and Petite Sirah picked from the iconic Monte Rosso vineyard above Sonoma Valley were added to the final blend, adding dark fruit character and balanced structure.

Vineyard Origin: Stefani Ranch 54%, Monte Rosso 17%, Dry Creek 10%, Cypress Ranch 5%, Alexander Valley 4%, 10% Other Select Vineyards

THE HARVEST

The 2015 growing season saw a mild winter, leading to an early bud break in spring. Luckily, the sunny summer brought warmer temperatures and the opportunity to slightly stress the vines, producing naturally smaller berry clusters. This allowed the fruit to ripen to perfection and develop full, concentrated flavor and color. The result was exceptional wines with fresh fragrance and complex characteristics.

WINEMAKING NOTES

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.

ABOUT THE WINE

Varietal Content: 78% Zinfandel, 9% Petite Sirah, 6% Teroldego, 5% Malbec, 2% Other Select Varieties

Alcohol Level: 15.3%

Titratable Acidity: 0.64 g/100ml | **Residual Sugar:** 0.5 g/100ml | **pH:** 3.53



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