

Caymus Vineyards

Caymus Vineyards Zinfandel is a tribute to the legacy of Charlie Wagner Sr., co-founder of Caymus, and a celebration of California's best Zinfandel terroirs. With its vibrant fruit, spicy complexity, and a touch of rustic charm, this wine offers a compelling expression of the varietal.



Zinfandel 2021

California, USA

Region and Vineyards

This vintage returns to **California's original Zinfandel roots**, sourcing fruit from some of the state's most celebrated wine regions, including **Napa Valley**, **Lake County**, **Suisun Valley**, **Lodi**, and **Monterey County**. These regions, known for their warm days and cool nights, allow for optimal ripening and balanced acidity in Zinfandel grapes.

The vineyards are a mix of **old and newer vines**, many of which are **crown-pruned and dry-farmed**, a method that enhances the intensity of the fruit and allows the vines to reflect the character of their environment. The absence of trellising gives these vines a rustic appearance, which translates into the wine's earthy, authentic style.

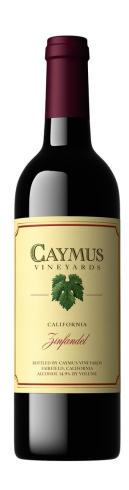
Winemaking

This vintage was crafted with meticulous attention to detail. The **Zinfandel grapes** were hand-harvested and fermented under controlled conditions to maintain the bright fruit flavors. The wine was then aged for **21 months in French oak barrels**, a treatment that imparted nuanced layers of **vanilla**, **nutmeg**, and **cedar** while preserving the integrity of the fruit.

Caymus Zinfandel is made to honor Charlie Wagner Sr.'s philosophy that Zinfandel is versatile and approachable, offering both richness and rustic charm. Minimal intervention during the winemaking process ensures that the wine expresses the varietal and regional character authentically.

Tasting Notes

- Color: Deep ruby red with purple highlights.
- Aroma: Inviting aromas of cherry, cedar box, nutmeg, vanilla bean, and hints of pencil shavings.
- Palate: A soft, mild entry leads to a more rustic texture with flavors of ripe pomegranate, cherry, unsweetened baking chocolate, and subtle hints of tree bark. The wine is ripe but not heavy, with a perfect balance of earthiness, spice, and vibrant fruit. The finish is long and textured, with oak nuances and a refreshing vibrancy.



Alcohol:14,80 %

Composition: 100% Zinfandel







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Did You Know?

The **Zinfandel grape** has a storied history in California and was a favorite of Caymus co-founder **Charlie Wagner Sr.**. This wine is produced in his honor, continuing his tradition of crafting Zinfandel with high quality and great versatility.

Wine Pairing Ideas

- Lamb Stew with Root Vegetables: The wine's earthy and fruity notes complement the richness of lamb and the sweetness of root vegetables.
- **Vegetarian Chili with Smoked Paprika**: Enhances the spice and smokiness of the dish while balancing the fruitiness of the wine.
- **Barbecued Ribs with Dry Rub**: Pairs well with the wine's rustic texture and cherry notes.
- **Hard Cheddar Cheese**: The sharpness of cheddar contrasts beautifully with the wine's smooth tannins and vibrant fruit.

Wine Spectator (WS): 92 Points (2016)



This is frankly ripe, showing waves of plum and boysenberry compote flavors gliding through, liberally laced with sweet singed vanilla bean and warm anise notes. Very polished in feel, the toast marrying nicely with the showy fruit on the finish. For fans of the style



