

# Karly Wines

## 2008 Zinfandel, Warrior Fires



### PRODUCTION

Old vines with a small fraction of juvenile grapes,  
picked 9/4/2008 at 24.7 brix.

Marinated, macerated, and punched for 8 days in  
4-ton open fermenters

Aged 18 months in mostly old French barrels.  
Bottled unfiltered April 2010.

By customer acclamation, this has been anointed our flagship wine since first produced in 1994. It is a blend of Zinfandel from a neighbor's 1947 vineyard, stiffened a bit by Petite Sirah from our own young vineyards. While the red soils and rocks in our area are weathered and decomposed granite, the Petite Sirah grows in deeper spring-side soil blackened by thousands of years of Native American campfires (the site is well sited for hunting and acorn gathering, with a cool canyon breeze). Unknowing tasters sometimes remark a background charcoal component in the cherry-berry-cola-coffee flavor profile. It often has a tar flavor element found in Italian wines from the Piedmont.

*“Reminiscent of a Barolo or Barbaresco, with its earthy raspberry flavors, intensity, acidity, and tannins, picking up a rich core of truffle and mineral on the finish. Hot but packs in lots of goodies.”*

–Wine Spectator, 1994 (first bottling)

*“The traditional bouquet of spice, earth, berries and vanilla are still there, however the acid oak tannin fruit balance is truly what sets this wine apart from its predecessors. Great vineyards make more great wines than do great winemakers.”*

– Connoisseurs' Guide, 2009



Fabled Vineyards, Legendary Wines

karlywines.com • 800-654-0880