Zinfandel
Calistoga, Napa Valley

2020

Calistoga AVA is the northern most region of the Napa Valley. Established in 2010, it is one of the warmest and topographically diverse AVAs of California.

Vineyards in this AVA are found on steep slopes with gravelly loam soil types that provide excellent drainage. This produces Zinfandel that are typically full-bodied, rich in both color and texture.

Winemakers Notes

Radiating a brilliant violet color, this Zinfandel exhibits an intense aromatic display of red and blue fruit, fresh peppercorns, and sweet spice. An intriguingly juicy palate, supple tannins, great structure, and integrated acidity are accentuated by flavors of blueberry compote, sweet kirsch, and raspberry liqueur.

Vintage Notes

The 2020 season will be remembered for factors beyond the normal measurements. Here in the valley, it was a warm, dry winter and we didn't start to see rain and cold weather until the end of March. While the mild spring season gave us a great early start, summer brought very cool mornings and very warm days. Through the first half of August, it had been a picture-perfect growing season, with a wet spring and well-spaced heat spikes followed by long periods of moderate temperatures. This build-up to harvest was interrupted by two wildfires as we turned to the fall; The LNU Complex Fire started on August 17th and the Glass Fire started on September 27. The 2020 harvest officially began for B Cellars on Friday, August 28. Up until the very end of the season, the growing conditions were close to perfection, and the quality of the fruit we have harvested is exceptional.

Pairing Insights

Zinfandel is an extremely versatile wine that pairs well with almost any grilled meat. Our staff favorite though is Chef Derick's Smoked Baby Back Ribs with Kansas City Barbecue Sauce. The ribs are a perfect partner to this wine, helping to soften the tannins while accentuating the vibrant, dark fruit flavor elements.