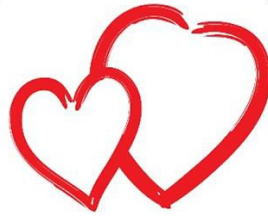


Noble Hearts Cellars



2018 Dry Creek Valley Zinfandel

Black pepper, cherry, plum, boysenberry and cranberry fruitiness followed by spice and a tobacco-like smoky finish.

Our 2018 Vintage Dry Creek Valley Zinfandel was hand harvested with high acid fruit. Lighter in color than both Cabernet Sauvignon and Merlot, the moderate tannin and high acidity is enjoyable now and makes this vintage an excellent choice for ageing over the next 5-8 years.

Pair with lighter meats including quail, turkey, pork, bacon, ham and veal. Works well with barbecue red meats and lamb. Look for hard and richly flavored cow and sheep's milk cheeses such as manchego, bacon-wrapped cheddar and trentingrana.



Winemaker:	Darius Miller of Koi Zen Cellars
Composition:	100% Zinfandel
Appellation:	Sonoma County
Barrels:	80% New French Oak
Vineyards:	Portola Ranch
Alcohol	13.6%
Cases Produced:	125

Noble Hearts Cellars

Our mission is to provide free flights to obtain specialized medical care not otherwise accessible due to financial or other limitations.

Turning Wine into Wings

We partner with amazing, charitable minded, wineries and growers to create stellar hand-crafted wines.

858.753.9711

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