

BENEVOLENT NEGLECT ZINFANDEL

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NEGLECT

VITI/VINI

The famous Enz vineyard is the only vineyard in the Lime Kiln AVA. It abuts a limestone quarry and is own-rooted, organic and dry farmed. It was originally planted in 1891 (Turley gets this fruit) and this 1991 block was from a massale selection off the old vines. 40% is fermented and aged in amphora, with a small percentage being whole cluster. 60% is fermented in stainless steel and aged in neutral oak.

PRODUCER

Winemakers Matt Nagy and Ben Brenner are Matthiasson protégées spreading their wings on their first solo project. With Steve as a mentor and friend they have connections to some of California's most iconic vineyards making it a cinch for cellar practices to be thoughtful and hands-off, hence the name, Benevolent Neglect. Minimal intervention is the best way to describe their winemaking style. In their words: "the idea of the winemaker is to be the reliable translator—to take what was made in the vineyard from sun, water and soil and let it become the finest it can be."

WINEMAKERS Matt Nagy and Ben Brenner

COUNTRY/REGION USA/California/Lime
Kiln Valley

GRAPE VARIETY Zinfandel

SOIL Limestone, decomposed granite

AGE OF VINES Planted 1991

PRODUCTION 1,920 bottles

