

ZIALENA®

2024 FALL WINE CLUB SELECTION & TASTING NOTES

2020 RESERVE *cabernet sauvignon*

Bold and complex. This wine embodies the essence of a distinguished Cabernet Sauvignon. Pronounced notes of caramel oak are immediately noticeable, enriched by the sweet scent of dulce de leche. Rich notes of baked black plum are prominent, with savory undertones of cedar and cured meat, anise and fennel add an intriguing spice character culminating in a pretty, lingering finish. Crafted for longevity, this wine can evolve beautifully over 10+ years in the cellar, promising continued development and enjoyment for years to come. Drink it with a high-heat pan fried steak or anything grilled.

2021 ESTATE *cabernet sauvignon*

The 2021 Estate Cabernet Sauvignon from Alexander Valley showcases the perfect harmony between freshness and complexity. On the nose, you'll discover distinct notes of graphite and cedar, intertwined with the classic aroma of cassia. There's an earthy hint of wet leaf tobacco, adding depth, while snappy red plum and dark red cherry introduce a vibrant, fruity component. Contrasting the typical Napa style, this Cab has a lighter, more energetic presence, thanks to its soft, supple tannins that provide structure without density. In other words, it's seriously quaffable and ready to drink, but showy enough to take center stage at a dinner party.

2023 SAUVIGNON *blanc*



GOLD MEDAL
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WINE COUNTRY
CONNECTION

Our third vintage fermenting in a custom concrete egg. Concrete, Mark's signature fermentation style, creates a profile that reflects the best Sauvignon Blanc has to offer. Ripe plantains mingle with lemon grass, while hints of cantaloupe and honeydew melon rind emerge alongside a lively acidity. Light and airy, with a thirst-quenching quality, it offers subtle notes of key lime, bamboo shoot, leading to a clean, crisp finish reminiscent of lightly sugared grapefruit. Pair with oyster shooters or rustic cheeses and spicy Asian dishes for a truly memorable experience.

REPLENISH YOUR CELLAR



2020 CAPPELLA — A nuanced red field blend, hand picked from the heart of our estate. It's well rounded, with rustic tannins and steady acidity, and screams "pair me with pizza and pasta!" A complex aromatic melody of blueberry, black cherry, and a hint of sandalwood. Rich upon first sip with blue fruit evolving into Italian spices, a hint of pink peppercorn, and a note of walnut on the finish.

2018 ZINFANDEL — The 2018 Zinfandel from Zialena boasts complexity and depth characteristic of the Mazzoni Clone. It greets you with scents of chinese five spice, clove, nutmeg, and a touch of bay leaf. The ruby color complements the first sip with dark fruits of cherry and wild blackberry giving way to a hint of mushroom earthiness on the palate. Finishing with a pinch of white pepper and well-balanced acidity.



YOU'RE INVITED

JOIN US AT THE ZIALENA ESTATE FOR
THE 2024 FALL WINE CLUB PARTY

OCTOBER 5, 2024 — 11:30a-3:30p — AT OUR TASTING ROOM

*Featuring Fall 2024 Wine Club Release wines,
food pairings & live music.*

RESERVATIONS REQUIRED
Open to Wine Club Members & Guests

E. WINECLUB@ZIALENA.COM — PH/TXT. 707.955.5992

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RESERVATIONS ENCOURAGED, WALK-INS WELCOME
DAILY 10A-4:30P

21112 River Road, Geyserville, CA 95441 707.955.5992

SCORE + FOLD

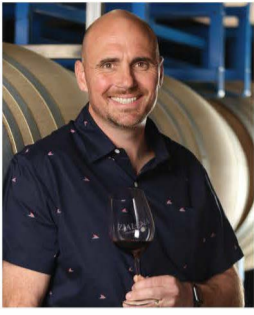


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TASTE - TOUR - SHOP



ZIALENA®



DEAR MEMBERS,

As the owner and winemaker at Zialena Winery, I am committed to a winemaking & winegrowing philosophy rooted in tradition. When I put my vineyard manager hat on, the goal of Zialena is to allow the fruit from our fourth-generation estate vineyard to express itself with minimal interference.

The Mazzoni Vineyard was planted in 1931, it has been cultivated by four members of the family: Giuseppe (great-grandfather), Jim (grandfather), Mike (my dad) and me. Each before me added their knowledge and skill to the various planted blocks. We all agreed Old Vine Zinfandel is the pride of the family and Cabernet Sauvignon, most widely planted, is the heartbeat of the Estate. Small blocks of the Cappella Field blend varietals like Carignan + Alicante Bouchet is my passion project, and Sangiovese and Sauvignon Blanc round out the varietal mix.

To showcase the Mazzoni Estate Vineyard, and the wines we produce from it, Lisa and I decided in 2016 to build a tasting room and production facility in the center of our 120-acre ranch. When I switch gears to winemaking, my devotion to concrete fermentation is Zialena's unique distinction. We hand pick and hand sort all our grapes, which are then gently gravity-fed into Sonoma Cast Stone concrete tanks. This technique of concrete fermentation is centuries old and imparts a distinctive structure and depth to our portfolio of estate wines.

Concrete also offers natural insulation, stabilizing the temperature of the grapes and juice within. This ensures an efficient and gradual fermentation free from temperature spikes. This stability also makes concrete ideal for storing and aging wines. Our ten open top tanks and two eggs have a glycol system hidden within the tank walls, providing precise temperature control and flexibility.

ADVANTAGES OF USING CONCRETE TANKS & EGGS

- *Optimal Shape for Fermentation:* The egg shape allows natural stirring, think like a convection oven, keeping yeast solids in the grape juice and enhancing wine richness and roundness. At Zialena, we use concrete eggs for our entire production of Rosé of Sangiovese and Sauvignon Blanc.
- *Enhanced Mouthfeel:* Concrete, like oak, is porous, allowing the wine to breathe and mature gradually, improving mouthfeel without overpowering the fruit.
- *Preserved Delicacy:* Concrete elevates fruit characteristics and enhances natural aromas.

After fermentation, our Cabernet and Zinfandel are predominantly aged in neutral or new French oak. This enhances richness without overshadowing the delicate aromas and flavors. I preserve the integrity of our wines by opting for minimal filtration and fining, allowing them to develop naturally in the barrel.

I encourage you to try both the 2021 Estate Cabernet and the 2020 Reserve Cabernet. In 2020, despite drought conditions, the growing season yielded wines of exceptional depth and complexity. Early harvests preserved fruit integrity amidst wildfire threats, resulting in wines that epitomize Alexander Valley's terroir.

In 2021 favorable weather conditions facilitated a precision-driven harvest. Despite drought and a prolonged hot summer, meticulous vineyard management ensured high-quality wines.

Thank you for your continued support and for being part of our Zialena family. We look forward to sharing our wines with you.

Warm regards,

MARK MAZZONI
Winemaker, Zialena Winery

ZIALENA
Geyserville, Ca.

