



JELLY JAR

May your glass always be half full

Old Vine Zinfandel
Nova Vineyard, Lake County

Jelly Jar is an artisan wine made by a fourth generation Napa Valley Italian whose winemaking roots date back to the late 1890's. Andy Pestoni's great grandfather, Albino Pestoni, arrived in the Napa Valley from Italy and settled with his family. Making wine was part of their heritage and the family's original hand built stone winery still stands today at the base of Howell Mountain. This wine is a tribute to the ancestors who forged the way for us and passed down the love of sharing wine around the table with family and friends.

The organically farmed Nova Vineyard lies on a gradual slope of benchland in the Kelseyville area of Lake County. For more than 40 years, these head trained, dry farmed Zinfandel vines have taken deep root in the site's volcanic soils. Old vines like these naturally reduce their own yields, producing fewer and fewer clusters as the years go by. These clusters also become smaller with each year, and the heightened juice to skin ratio greatly intensifies Zinfandel's rich, varietal characteristics.

We pick our grapes at full ripeness for optimum intensity. After hand sorting and destemming the clusters, we give the grapes a five day, whole berry cold soak for maximum flavor and color extraction. After fermenting the wine in stainless steel, we age it for 10 months in predominately French oak barrels to add complexity to the rich fruit character.

The wine produces aromas and flavors of jammy red fruits, pomegranates and strawberry with hints of spice. A food friendly wine to be enjoyed with your next meal!

Winemaker – Andy Pestoni

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