



RADIO-COTEAU

Lemorel

SONOMA COAST ZINFANDEL

*Organically Grown Estate Fruit
Native Fermentations
Unfined and Unfiltered*

“The 2018 Zinfandel Estate Lemorel is every bit as captivating from bottle as it was from barrel. The aromatics alone are so enticing. As always, Lemorel is an incredibly distinctive zinfandel that offers a striking combination of savory and earthy flavor to play off a core of dark Zinfandel fruit. Sweet floral notes, spice and pipe tobacco linger. The Lemorel emerges from the oldest Zinfandel vines on the estate, which were planted in 1946.

—Antonio Galloni, Vinous

Expressing the unique character of a cool climate Zinfandel on Goldridge soil, Radio-Coteau’s Sonoma Coast Estate vineyard resides on a sun-drenched coastal ridge top above the town of Occidental. Lemorel is a tribute to the pioneering winegrowing family, folks who not only planted some of the first coastal Zinfandel, but also built the old historic winery back in 1906, currently still in-use though retired from original intent.

The Lemorel Estate Zinfandel’s vibrant, fleshy entry instantly reveals the purity of fruit from the 2018 vintage. Fresh black cherry, rich blackberry, and ripe red plum are plentiful on both the nose and palate. Gentle notes of leather and sandalwood are woven throughout, along with a pleasant earthy dustiness adding depth and intrigue. The lively structure hints at its coastal origins and brilliantly complements the bright fruit, lifting and lengthening the expressive finish. With mid-weight tannins and a youthful freshness, the 2018 Lemorel showcases the elegant side of Zinfandel while offering generous cellaring potential.

