

EDMEADES™



EST. 1972

Winemaker Ben Salazar, below, came to Edmeades and the Anderson Valley in 2012. The beauty of Mendocino County made an immediate impression, and Ben was intrigued by the high quality of grapes coming from such a challenging location to farm. "I love its ruggedness and isolation," said Ben. "It's not an easy place to grow grapes. It takes a lot of moxie and hard work, but the end result is rewarding — you get amazing fruit."



The steep mountain and hillside vineyards — some within miles of the ocean — from which Edmeades sources its grapes distinguish it from other Zinfandel producers, Ben said. "Donald Edmeades saw the potential of the area back in 1963," said Ben. "Everyone thought he was crazy, but you need to take risks. I'm honored to carry on that tradition."



Edmeades

Edmeades is famous for its limited bottlings of iconoclastic Zinfandel from the cool, coastal vineyards of Mendocino County. In 1963 Dr Donald Edmeades, a cardiologist, became the first modern-day grape grower in the Anderson Valley when he planted 24 acres. He founded his winery and launched his own brand in 1972. Son Deron completed the first vintage, laying the groundwork for Edmeades wine to become the standard-bearer on the Mendocino County fine wine frontier. The Jackson Family purchased Edmeades in 1988 and continues to pioneer Zinfandel from Mendocino County.

Mendocino is more than a geographical location; it's a state of mind. Cross the border from Sonoma County and your perspective suddenly changes. Edmeades is pure Mendocino. It is the authentic taste of one of California's final viticultural frontiers — the Anderson Valley. The approach is traditional and natural; the methods are decidedly low tech. They believe in native yeast fermentations in small open-top bins, hand punchdowns, minimal manipulation and no fining or filtration at bottling. The simplicity of their methods allows the soils and climates of each site to be clearly heard in the wines.



"The primary themes in our Zinfandels are dark, dense and distinctively earthy with the smell of the season's first rain on a dusty road but then bursting into rich, juicy flavors that recall summer's end."

"The spirit of old-time Italian winegrowing pioneers lives on in the fruit sourced from vineyards planted more than 100 years ago. The vineyards still speak to us each harvest—and we listen."



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