2016 Dry Creek Valley

zinfandel

winemaker notes

VARIETY: 94% zinfandel, 6% petite sirah

APPELLATION: 97% Dry Creek Valley, 3% Russian River Valley

DEGREES BRIX AT HARVEST: 25.4 to 28.4

pH: 3.81

ALCOHOL: 14.3%

CELLAR RECOMMENDATION: Enjoy this wine through 2023

VINIFICATION NOTES: After an exceptional growing season that produced wonderful color and concentration, the grapes for our Dry Creek Valley zinfandel were hand-harvested between September 10th and September 28th. After being carefully sorted and destemmed, the wines were given two pump-overs a day during active fermentation. After fermentation, the wine was barreled-down into a combination of 85% French, 10% Hungarian and 5% American oak, with 20% new oak overall.

VINEYARD NOTES: Fruit for our Dry Creek Valley zinfandel is sourced from several renowned Dry Creek Vineyards, including our Lily Hill estate, Maple and the Florence Vineyard. The steep hillside of Lily Hill allows for substantial drainage and beneficial stressing of the vines. Warm days bring full ripeness and big, bold flavors, while cool nights allow for the development of natural acidity and tannins, providing structure and full body.

SENSORY NOTES: From its pretty floral aromatics to its lush mouthfeel and luxurious fruit, this wine embodies the delicious character and complexity of great Dry Creek Valley zinfandel. On the palate, juicy flavors of blackberry and black cherry are underscored by an enticing spiciness that linger, on the elegant finish.

VINEYARD DETAILS:

CLONE: Heritage

VINE SPACING: 8 x 8 and 5 x 8

YEARS PLANTED: 1915 - 1968

SOIL TYPE: Clay, heavy loam

YIELD PER ACRE: 2.5 to 4.0 tons
TRELLISING STYLE: VSP + head-trained

ELEVATION: 300 to 660 feet

ROOTSTOCK: St. George, 101-14 & 110R

IRRIGATION: Drip

CASES PRODUCED: 210 cases