2016

Big River Ranch

zinfandel

winemaker notes

VARIETY: 87% zinfandel, 13% petite sirah

APPELLATION: Russian River Valley

DEGREES BRIX AT HARVEST: 26.1

pH: 3.78

ALCOHOL: 14.6%

CELLAR RECOMMENDATION: Enjoy this wine through 2025

VINIFICATION NOTES: After an ideal growing season that yielded lovely color and depth in the grapes, we harvested our Big River Ranch grapes from September 9th through September 28th. The grapes were placed into closed-top tanks for submerged-cap fermentation where the wine remained on skins for 22 days. The grapes received two pump-overs daily and were pressed when tannins developed the proper mouthfeel. Aging occurred in a combination of French and Hungarian oak barrels with a total of 20% new oak.

VINEYARD NOTES: The Big River Ranch property sits on a picturesque benchland above the Russian River. The 14 acres of 110-year old vines showcase what old-vine zinfandel can achieve: limited yields with dark, concentrated fruit. The deep red soils and hot summer days typical of the region create wines full of character and complexity, while early morning fog from the nearby Russian River allows for a longer growing season for these coveted wines.

SENSORY NOTES: Subtle, savory and elegant, this fetching wine offers complex layers of blackberry, black cherry and ripe dark plum. On the palate, plush, round tannins add to a silky mouthfeel that contributes to the wine's long, satisfying finish.

VINEYARD DETAILS:

CLONE: Heritage clones SOIL TYPE: Clay, heavy loam ELEVATION: 220 - 660 feet

VINE SPACING: 8x8 YIELD PER ACRE: 2.5 tons ROOTSTOCK: St. George

YEAR PLANTED: 1904 TRELLISING STYLE: VSP and head-trained IRRIGATION: Drip

CASES PRODUCED: 527 cases

