2021 Florence Vineyard

zinfandel

winemaker notes

VARIETY: 80% zinfandel, 20% petite sirah

APPELLATION: Dry Creek Valley

DEGREES BRIX AT HARVEST: 26.3

рH: 3.54 **ALCOHOL: 14.8%**

CELLAR RECOMMENDATION: Enjoy this wine through 2035

VINIFICATION NOTES: Intense heat in August resulted in wines with good tannin, structure, moderate acidity, and substantial depth, along with attractive aromatic profiles. The grapes for this vintage were carefully picked on September 13th and September 24th, ensuring optimal ripeness. Following harvest, they underwent a 32-day fermentation in closed-top tanks. To enhance complexity, 28% of the wine was aged in new French oak barrels, imparting subtle hints of oak and spice. The wine was then aged for 18 months, developing its full character and structure, making it a well-balanced and expressive zinfandel.

VINEYARD NOTES: Located a quarter-mile from our Lily Hill Estate Vineyard, the Florence Vineyard is influenced by the bordering Peña Creek, giving the soil a well-draining, rocky quality unique to this site. The vines were cultivated from cuttings of the St. Peter's Church clone taken from Jack Florence's famous Rockpile Ranch, which produce extremely small berries that deliver intense flavors. To add to the depth and nuance of this wine, we also included 3% grapes from Rocky Ridge Vineyard.

SENSORY NOTES: Floral and seductive, the 2021 Florence Vineyard Zinfandel reveals soft aromatics and embodies the bright raspberry fruits that Dry Creek Valley is known for. Supple fruit intertwines with notes of violets and lavender, complemented by soft, savory tannins. This is a continuously evolving wine that will cellar beautifully.

VINEYARD DETAILS:

CLONE: St. Peter's

Church

VINE SPACING: 6x8 YEAR PLANTED: 1999

CASES PRODUCED: 184

SOIL TYPE: Clay, heavy loam, sand

YIELD PER ACRE: 1.5 to 2.5 tons

TRELLISING STYLE: VSP

ELEVATION: 200 feet ROOTSTOCK: St. George

IRRIGATION: Minimal drip

