2021 **Stone's Throw Vineyard**

zinfandel

winemaker notes

VARIETY: 98% zinfandel 2% syrah

APPELLATION: Dry Creek Valley

DEGREES BRIX AT HARVEST: 26.5

pH: 3.69

ALCOHOL: 14.9%

CELLAR RECOMMENDATION: Enjoy this wine through 2033

VINIFICATION NOTES: The 2021 Stone's Throw Zinfandel is crafted predominantly from grapes sourced from the Stone's Throw Vineyard (98%) with a small addition from the Lily Hill Vineyard (2%). Harvested on September 11, 2021, the grapes underwent a meticulous fermentation process lasting 25 days in closed-top fermenters, utilizing punchdowns to ensure optimal extraction of color, flavor, and tannins. The wine was then aged for 20 months, with 25% of the aging conducted in new French oak barrels.

VINEYARD NOTES: This zinfandel is a bold and robust expression of its unique terroir. Cultivated in rocky soils with both east and west facing slopes, this vineyard is home to proprietor Lynn Adams and is farmed using organic methods. As one of the first vineyards planted in the Dry Creek Valley, Stone's Throw was part of the historic hamlet Cozzens Corner, named after Davenport Cozzens who settled there in a 1852. The current vineyard was planted in 1997, and the age of the vines and the stress from the hillside planting make this wine particularly memorable.

SENSORY NOTES: The 2021 Stone's Throw Zinfandel delivers rich, concentrated flavors of dark fruit and earthy undertones, balanced with medium acidity for a deep, lingering finish. The enticing aroma of rich blackberries and the velvety texture make this wine a bold and intriguing taste experience.

VINEYARD DETAILS:

CLONE: Old Heritage SOIL TYPE: Rocky ELEVATION: 275 feet
VINE SPACING: 5x9 YIELD PER ACRE: ROOTSTOCK: St. George

YEAR PLANTED: 1997 TRELLISING STYLE: IRRIGATION:

CASES PRODUCED: 107 cases

