



2022

Maple Vineyards

zinfandel

winemaker notes

VARIETY: 100% zinfandel
APPELLATION: Dry Creek Valley
DEGREES BRIX AT HARVEST: 26.5
pH: 3.79
ALCOHOL: 14.8%
CELLAR RECOMMENDATION: Enjoy this wine through 2032

VINIFICATION NOTES: The 2022 vintage began with an ideal growing season, featuring consistent weather conditions up until Labor Day. At that point, a heatwave accelerated the ripening process, necessitating a quick and precise harvest. The grapes were picked on September 15, 2022, during a narrow window post-heatwave and pre-rain, ensuring they were in excellent condition. The vinification process included a 30-day fermentation in closed-top fermenters. After fermentation, the wine was aged for 18 months in French oak barrels, with 25% being new oak.

VINEYARD NOTES: Fruit for the Maple Vineyards zinfandel comes from two very special blocks of this benchland property in the heart of the Dry Creek Valley (Annie's and Boo's). Maple produces some of Dry Creek's finest head-trained, dry-farmed zinfandel grapes. The red clay loam soils provide elegant structure and balance to this wine, while Dry Creek's warm climate ensures bright fruit flavors.

SENSORY NOTES: This vintage stands out with its slightly more fruit-forward and plush character compared to previous years. On the nose, it offers delightful aromas of brambly wild blackberries with a hint of cinnamon. The palate is graced with the clarity of fresh fruit and the distinctive notes of California bay laurel. These great aromatics and flavors make this Zinfandel a truly memorable addition to our collection.

VINEYARD DETAILS:

CLONE: Heritage	SOIL TYPE: Clay, heavy loam	ELEVATION: 300 feet
VINE SPACING: 8x8	YIELD PER ACRE: 4-5 tons	ROOTSTOCK: St. George
YEAR PLANTED: 1968	TRELLISING STYLE: Head-trained	IRRIGATION: Dry-farmed

CASES PRODUCED: 440 cases