



2022  
**The Sailor + The Cow**  
zinfandel

**winemaker notes**

**VARIETY:** 78% zinfandel, 22% syrah  
**APPELLATION:** Dry Creek Valley  
**DEGREES BRIX AT HARVEST:** 24.5 to 26.8  
**pH:** 3.4-3.79  
**ALCOHOL:** 14.8%  
**CELLAR RECOMMENDATION:** Enjoy this wine through 2033

**VINIFICATION NOTES:** The 2022 Sailor + The Cow was picked between September 7 and 24 and underwent an average 24-day fermentation in a combination of closed and open-top tanks. Some lots of Zinfandel and Syrah were co-fermented to promote harmony between the two varieties. The wine was aged in 100% French oak for 18 months, with 28% new barrels.

**VINEYARD NOTES:** Lily Hill Vineyard has become synonymous with zinfandels of elegance and substance. From the first plantings in 1915 to the blocks planted in 2001, this majestic hillside vineyard benefits from cooler nights and warmer days. Named after Captain Staehr who was caretaker to this incredible property, The Sailor + The Cow honors Lily Hill's legacy. It intentionally combines the rustic hillside zinfandel fruit with Lily Hill's syrah which offers incredible depth and structure.

**SENSORY NOTES:** Aromas of wild raspberry, black cherry, and a touch of eucalyptus lead into a vibrant mix of red and blue fruits. Subtle notes of minerality and dusty earth add complexity, while the co-fermented syrah lends depth and a hint of spice. Full-bodied and expressive, the 2022 Sailor + The Cow brings focus and harmony from start to finish.

**VINEYARD DETAILS:**

<b>CLONE:</b> Various, Dupratt, Florence, Oakley	<b>SOIL TYPE:</b> Clay, heavy loam	<b>ELEVATION:</b> 220-800 feet
<b>VINE SPACING:</b> 8x8 and 6x8	<b>YIELD PER ACRE:</b> 2.5 - 3 tons	<b>ROOTSTOCK:</b> St. George, 110R
<b>YEAR PLANTED:</b> 1915 - 2001	<b>TRELLISING STYLE:</b> VSP and head-trained	<b>IRRIGATION:</b> Minimal drip

**CASES PRODUCED:** 302 cases