2014 SONOMA COUNTY zinfandel

VARIETY:	95% zinfandel, 5% syrah
APPELLATION:	Sonoma County
DEGREES BRIX AT HARVEST:	26.6
P.H:	3.85
ALCOHOL:	14.5%
CELLAR RECOMMENDATION:	Enjoy this wine until 2020

VINIFICATION NOTES: The grapes were harvested from our acclaimed estate Lily Hill and Big River Ranch vineyards As well as the Todd Brothers vineyard. We began harvesting the zinfandel on September 9th, and finished this blend by picking the syrah on October 9th. Each lot was fermented in closed-top tanks for 10 to 18 days. Pumpovers were performed twice daily to allow for maximum extraction of color, flavor and tannins. Aging occurred in our wine caves for 20 months in a combination of French and American oak barrels, 20% new.

VINEYARD NOTES: Lily Hill vineyard sits on the western edge of the Dry Creek Valley, directly above our wine cave. The steep hillside allows for substantial drainage. The Big River Ranch property is located in the Alexander Valley and has several acres of old-vine zinfandel planted in 1907. Todd Brothers Ranch contains 50-year-old vines perched on a rocky, west-facing hillside.

SENSORY NOTES: Aromas of cacao and toasted walnut mingle with red cherry in this deep garnet-colored zinfandel. A lush, juicy mouthfeel leads into a bright finish, hinting of wild thyme and cranberry. The touch of syrah brings richness to the palate, while the addition of syrah rounds out this beautiful wine.

VINEYARD DETAILS:			
CLONE: Various	SOIL TYPE:	Clay, heavy loam/gravel	ELEVATION: 400-600 feet
VINE SPACING: 8x8	YIELD PER ACRE:	2-3 tons	ROOTSTOCK: St. George, 110R, 101-14
YEAR PLANTED: 1907-2001 T	RELLISING STYLE:	Head trained, cordon	IRRIGATION: Drip Irrigation

RETAIL PRICE: \$28. Strictly limited production.

