

VARIETY: 92% zinfandel, 8% syrah

APPELLATION: Russian River Valley

DEGREES BRIX AT HARVEST: 26.5

рн: 3.75

**ALCOHOL:** 15.6%

CELLAR RECOMMENDATION: Enjoy this wine through 2023

VINIFICATION NOTES: We picked the Block 10 fruit at optimal ripeness on September 18th. After being destemmed and hand sorted, the fruit was fermented for 12 days in a submerged-cap tank. The wine underwent secondary fermentation in a combination of French and American oak barrels, 20% new, then aged for a further 18 months in barrel before being blended with 8% syrah from Big River Ranch.

SENSORY NOTES: This wine begins with a delicate aromatic nose of ripe dark fruit and exotic spices of cardamom, vanilla, menthol and cedar. This is a luscious mouth filling wine of blackberries, bay, cola, Bing cherry and sassafras with well-rounded tannins. It is a well-balanced and elegant masterpiece.

VINEYARD NOTES: Perched on a hillside above the Russian River, this picturesque benchland property is home to Block 10 - 14 acres of old vine zinfandel planted in 1905. The 2014 grapes were ripe with concentrated flavors. Early morning fog typically settles over the vineyard allowing for a longer growing season whilst developing complexity in the grapes.

	VINEYARD DETAILS:			
	CLONE: Heritage	soil type: Sandy loam	ELEVATION: 250 feet	
	VINE SPACING: 8' x 8'	YIELD PER ACRE: 1.5-2 tons	ROOTSTOCK: St. George	
	YEAR PLANTED: 1905	TRELLISING STYLE: Head-trained	irrigation: Drip	
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RETAIL PRICE: \$58. Strictly limited production.

