

winemaker notes

VARIETY: 100% zinfandel

APPELLATION: 55% Dry Creek, 45% Alexander Valley

DEGREES BRIX AT HARVEST: 28.9

P.H: 3.74

ALCOHOL: 14.8%

 ${\tt CELLAR \; RECOMMENDATION:} \quad {\tt Wonderful \; now \; with \; flavors \; and \; complexity \; continuing \; to \; develop }$

over the next 5 years. Will continue to reveal nuance and

maturity through 2030.

VINIFICATION NOTES: Zinfandel fruit was destemmed, crushed and fermented in a closed-top tank with pumpovers performed twice daily. The grapes were picked on Sept. 9th. The wine was pressed at dryness, and aged for 18 months in French oak barrels, 11% being new oak.

VINEYARD NOTES: The 2015 Barrel 32 represents the best wine of the 2015 vintage from Dry Creek and Alexander Valley. This year, the barrel selections came from the renowned Westphall Vineyard, Maple Vineyard, Lily Hill and Big River Ranch Vineyards.

SENSORY NOTES: Barrel 32 is a testament to our commitment to produce the purest expression of zinfandel. This small-lot wine is made by hand selecting the "Best of the Best" barrels from each vintage. With 2015 being such an incredible year for zin, it took us several days to taste through our barrels and select the magic blend. Rich, compelling aromas of cassis and dried black cherry combine with explosive purity and silky, velvet textures to create a cellar worthy wine of incredible depth.

VINEYARD DETAILS:

CLONE: Various SOIL TYPE: Various ELEVATION: 250-700 feet

VINE SPACING: 8x8 YIELD PER ACRE: 1.5 - 2.5 tons ROOTSTOCK: St. George, 110R

YEAR PLANTED: 1906-1999 TRELLISING STYLE: Head-trained IRRIGATION: Dry farmed, minimal drip

CASES PRODUCED: Strictly limited production.

RETAIL PRICE: \$58

