

VARIETY: 89% zinfandel, 6% petite sirah, 5% carignan

APPELLATION: Dry Creek Valley

DEGREES BRIX AT HARVEST: 23.7

рн: 3.60

**ALCOHOL:** 14.2%

CELLAR RECOMMENDATION: Enjoy this wine now through 2020

VINIFICATION NOTES: The Florence Vineyard zinfandel fruit was picked in early September, hand-sorted and destemmed before being fermented in submerged cap tanks to achieve greater extraction of skins, with pumpovers being performed twice daily. Aging occurred for 17 months in a combination of French and American oak barrels, with 15% new.

SENSORY NOTES: Soft yet vibrant floral aromas begin the 2013 Florence zinfandel, which also evokes classic Dry Creek Valley brambly raspberry fruit, with a floral backbone and a silky mouthfeel.

VINEYARD NOTES: Located a quarter-mile from Lily Hill, the Florence Vineyard is influenced by the bordering Pena Creek, giving the soil a well-draining, rocky quality unique to this site. The vines were cultivated from cuttings of the St. Peter's Church clone taken from Jack's Florence's infamous Rockpile Ranch, which produce extremely small berries that deliver intense flavors.

VINEYARD DETAILS:

CLONE: St. Peter's Church clone SOIL TYPE: Clay, heavy loam ELEVATION: 300 feet

VINE SPACING: 6' X 8' YIELD PER ACRE: 1.5-2.5 tons ROOTSTOCK: 110R

YEAR PLANTED: 1999 TRELLISING STYLE: Cordon IRRIGATION: Minimal drip

RETAIL PRICE: \$38. Strictly limited production

