

VARIETY: 80% zinfandel, 10% petite sirah, 10% carignan

APPELLATION: Dry Creek Valley

DEGREES BRIX AT HARVEST: 24.9

рн: 3.71

ALCOHOL: 14.9%

CELLAR RECOMMENDATION: Enjoy this wine through 2024

VINIFICATION NOTES: The grape harvest for our Dry Creek Valley zinfandel began on September 4th and ended with the petite sirah being picked on October 1st. The fruit was then hand-sorted and fermented in tank for 14 days. A portion of the zinfandel was co-fermented with petite sirah to fully integrate the rich tannin profile. The wine was aged in our wine cave in a combination of French and American oak, 20% new, for 17 months.

SENSORY NOTES: An evocative and appealing wine with an up-front fruit profile of cranberry and blackcurrant, with undertones of vanilla and sasparilla. A lush mouthfeel and soft, wet tannins finish this outstanding wine.

VINEYARD NOTES: Fruit for our Dry Creek Valley zinfandel is sourced from several renowned Dry Creek Vineyards, including our Lily Hill estate and the Florence Vineyard. The steep hillside of Lily Hill allows for substantial drainage and beneficial stressing of the vines. Warm days bring full ripeness and big, bold flavors, while cool nights allow for the development of natural acidity and tannins, providing structure and full body.

VINEYARD DETAILS:

CLONE: Heritage SOIL TYPE: Clay, sandy and heavy loam ELEVATION: 250-1,500 feet

VINE SPACING: Various YIELD PER ACRE: 2-3.5 tons ROOTSTOCK: St. George, 110R

YEAR PLANTED: 1915-1992 TRELLISING STYLE: Cordon IRRIGATION: Minimal drip

RETAIL PRICE: \$34. Strictly limited production.

