



# 2017

## Big River Ranch

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### zinfandel

### winemaker notes

VARIETY: 93% zinfandel, 5% syrah, 2% petite sirah  
APPELLATION: Russian River Valley  
DEGREES BRIX AT HARVEST: 27.1  
pH: 3.56  
ALCOHOL: 14.9%  
CELLAR RECOMMENDATION: Enjoy this wine through 2028

**VINIFICATION NOTES:** 2017 saw an lovely even-ripening season until the first week of September, when 110 degree days meant the fruit from Big River was suddenly ripe and ready for picking. We picked the fruit by hand early on September 7th, then sorted and placed in closed-top stainless steel tanks for a 32-day fermentation with twice-daily pumpovers to allow for maximum skin integration. The zinfandel was aged in 80% French oak and 20% Hungarian oak barrels, 20% being new, for 16 months before being blended with 5% syrah and 2% petite sirah.

**VINEYARD NOTES:** The Big River Ranch property sits on a picturesque benchland above the Russian River. The 14 acres of 110-year old vines showcase what old-vine zinfandel can achieve: limited yields with dark, concentrated fruit. The deep red soils and hot summer days typical of the region create wines full of character and complexity, while early morning fog from the nearby Russian River allows for a longer growing season for these coveted wines.

**SENSORY NOTES:** A savory, robust zinfandel, with aromas of dark blackberry fruits and hints of eucalyptus. Cinnamon and nutmeg emerge on the mouthfeel, and the meaty tannins have softened to offer a rich, velvety texture. Lively acidity carries the wine into a balanced, extremely long finish.

#### VINEYARD DETAILS:

CLONE:	Heritage clones	SOIL TYPE:	Clay, heavy loam	ELEVATION:	220 - 660 feet
VINE SPACING:	8x8	YIELD PER ACRE:	2.5 tons	ROOTSTOCK:	St. George
YEAR PLANTED:	1904	TRELLISING STYLE:	VSP and head-trained	IRRIGATION:	Drip

CASES PRODUCED: 353 cases