

Zinfandel

2008 OLD VINES
 DRY CREEK VALLEY

TECHNICAL DATA:

Harvested: September, 2008

Appellation: Dry Creek Valley

Varietal: 100% Zinfandel

Barrels: 30% New French, Seguin Moreau, Rousseau

Vineyards: Pezzi King Estate Vineyard, Serracino Vineyard

Alcohol: 16.10%

Total Acidity: 0.61 gm/100ml

pH: 3.5

Cases Produced: 1000

OVERVIEW:

Zinfandel is the foundation of Sonoma’s Dry Creek Valley. Warm days followed by coastal cooling nights produce fruit forward wines with the perfect balance of acidity. Low yielding Old Vines are a winemakers dream to work with for their desired concentration of flavors and structure. Fruit is carefully hand picked before it is brought into the winery where it is destemmed and undergoes a “cold soak”, which extracts color and flavors before fermentation begins. Some lots were selectively enoculated while others fermented naturally creating a complex cascade of flavors and aromas. After fermentation is complete, the free run is separated from the hard press and put into barrel and aged for 16 months.

WINEMAKER NOTES:

Lush and expressive are these Old Vines as they unfold aromas of ripe wild berries, anise, and cracked pepper. Broad on the palate with jammy black berries, spice and cocoa as fleshy tannins finish the lingering notes with cherry and the Dry Creek dustiness.

