

Zinfandel

2009 OLD VINES
DRY CREEK VALLEY

TECHNICAL DATA:

Harvested: September, 2009

Appellation: Dry Creek Valley

Varietal: 100% Zinfandel

Barrels: 30% New French, Seguin Moreau, Rousseau

Vineyards: Pezzi King Estate Vineyard, Serracino Vineyard

Alcohol: 15.9%

Total Acidity: 0.60 gm/100ml

pH: 3.6

Cases Produced: 1800

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 and sugar. Low yielding Old Vines are a winemaker's 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 de-stemmed and undergoes a "cold soak", which extracts color and flavors before fermentation begins. Some lots were selectively inoculated 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 18 months.

WINEMAKER NOTES:

These Zinfandel grapes are true to the definition of Old Vines, since some of the vines on the Pezzi King property were planted in the early 1900's. The wine unfolds layers of dark chocolate, fresh cracked pepper, raspberry and brown sugar. The mouth is lush, with a rich entry of mixed berries, black currant and wild cherries, coupled with well-knit tannins which provide the perfect balance for the fruit forward Dry Creek hillside distinctive terroir.

