

2017 Dry Creek Valley Zinfandel

DRY CREEK VALLEY | SONOMA COUNTY

Zinfandel is a true American original. Our Dry Creek Zinfandel captures everything we have learned farming our estate ranches and working with like-minded growers for decades, and all that we love in a plush, balanced, savory red wine. This wine showcases Zinfandel's allure, complexity, and incredible versatility.

THE VINTAGE

This year's harvest was a bit unusual. Winter gave us twice our normal rainfall ending a five-year drought. Summer was hot with several days above 100 degrees. A devastating fire in our region ended our season bringing to a close a dramatic year. Despite all this, the grapes fared well and are showing concentrated, bright flavors in the wine.

WINEMAKING NOTES

Phased picking is a signature practice so that we capture a broad scope of flavors at different maturity levels – 23 to 26+ Brix brings in red flavors with notes of pepper and higher sugar levels highlight deep purple fruit like boysenberry and blackberry. Other varieties punctuate our flavor "spice box." After gently destemming and a 3-5 day cold soak, a combination of open- and closed-top fermenters, each chosen to suit the individual lot's profile, were used. Natural malolactic fermentation occurred while the new wine aged in different size barrels. The exact lots were then selected for the final blend in late spring and early summer of 2018.

THE WINE

The first thing that captures your eye is a rich, dark purple hue that's on the edge of inky. Aromas of mulberry, blackberry, and mocha entrance you further. A solid mouthfeel, the fruit reaffirms itself with blackberry, boysenberry, and raspberry preserves. Spicy notes of clove, dried sage, black pepper, and fennel appear along with Black Forest cake and that "vin sauvage" we prize. Well-structured with a solid mouthfeel, refreshing acidity, and velvety finish of fine tannins. Uncommonly layered, complex, and remarkably humble, our Dry Creek Zinfandel is a perfect complement to roasted sweet potatoes with fresh rosemary and sage sprinkled on top, beef stew (a crock pot would make this super easy), hearty grain salad with hazelnuts and cherries, or a selection of cheeses including Blue, Feta, or Stilton.

TECHNICAL NOTES

HARVESTED BOTTLED.....	September 6 – November 2, 2017 August 3, 2018
APPELLATION.....	Dry Creek Valley, Sonoma County
VINEYARDS.....	86% Wine Creek Ranch and Anderson Ranch, CCOF-certified organic estate vineyards; 14% from like-minded growers organically-farmed and picked to our specifications.
COMPOSITION.....	77% Zinfandel, 15% Petite Sirah, 3% Syrah, 2% Barbera, 1% Mourvèdre, 1% Malbec, 1% Montepulciano
FERMENTATION.....	Combination of open- and closed-top fermenters.
BARREL AGING.....	10 months; 15% new cooperage split evenly between long air-dried French and American oak; remainder mix of older French, American, and Hungarian barrels.
PRODUCTION.....	5048 cases
STATS.....	14.5 % ABV pH 3.66 TA 0.64
RETAIL PRICE.....	\$25
WINEMAKER.....	Hugh Chappelle

