

2018 Dry Creek Zinfandel

DRY CREEK VALLEY | SONOMA COUNTY

Zinfandel is a true American original. Our Dry Creek Zinfandel captures everything we have learned farming our estate for more than three decades and all that we love in a plush, balanced, savory wine. This wine showcases Zinfandel's allure, complexity, and incredible versatility.

THE VINTAGE

One of the latest starts to harvest in the past 15 years resulted in a vintage that was compressed in half by September's heat, and which quickly brought early ripening varieties to full maturity. This late start, and the extra summer sunshine, boded well for Zinfandel.

WINEMAKING NOTES

Phased picking is a signature practice so that we capture a broad scope of flavors at different maturity levels, in this case between 23 to 26 Brix in terms of sugar. The lower sugar levels bring in red fruit flavors alongside notes of black pepper with crisp acid and lower alcohol, while the higher sugar levels highlight deeper dark fruit notes like boysenberry and blackberry. Other varietals punctuate our flavor "spice box". After hand-sorting, and gently destemming, a 3-5 day cold soak precedes fermentation in open and closed-top tanks, each chosen to suit the individual lot's profile. Malolactic fermentation (ML) occurred in barrels. Barrel aging occurred in a mix of French, Hungarian, and American oak of different sizes, with 20% of the barrels new. Lots were then selected for the final blend during winter and early spring 2020.

THE WINE

Day bright with a beautiful dark garnet color that bleeds out to an electric pink rim. The nose is dominated by charcuterie, dark chocolate, green pepper corn, bay leaf and cardamom. The fruit aromas of red plum, dates, and black cherry take a second seat which is surprising for a California wine. M+ acidity and grippy tannins are tempered on the palate by flavors of red raspberry and cherry compote that hold the finish in a point of tension between the two opposing powers of bitterness and flashy fruit.

TECHNICAL NOTES

HARVESTED BOTTLED.....	September 6 – October 19, 2018 May 16, 2020
APPELLATION.....	Dry Creek Valley, Sonoma County
VINEYARDS.....	42% Wine Creek Ranch, 24% Pillsbury Vineyard, 19% Anderson Ranch, 13% Cherry Road Vineyard, 2% Mountain View Ranch
COMPOSITION.....	75% Zinfandel, 18% Petite Sirah, 3% Syrah, 2% Mourvèdre, 2% Sangiovese
FERMENTATION.....	A 3-5 day cold-soak preceded fermentation in open and closed top tanks of varying size.
BARREL AGING.....	100% barrel-aged in a mix of French, Hungarian, and American oak of different sizes. All barrels were of low-medium toast, and long air-dried for 3-4 years. 20% new oak
PRODUCTION.....	609 cases
STATS.....	14.5 % ABV pH 3.33 TA 0.65
RETAIL PRICE.....	\$28
WINEMAKER.....	Hugh Chappelle

