

ANDERSON RANCH | 2019

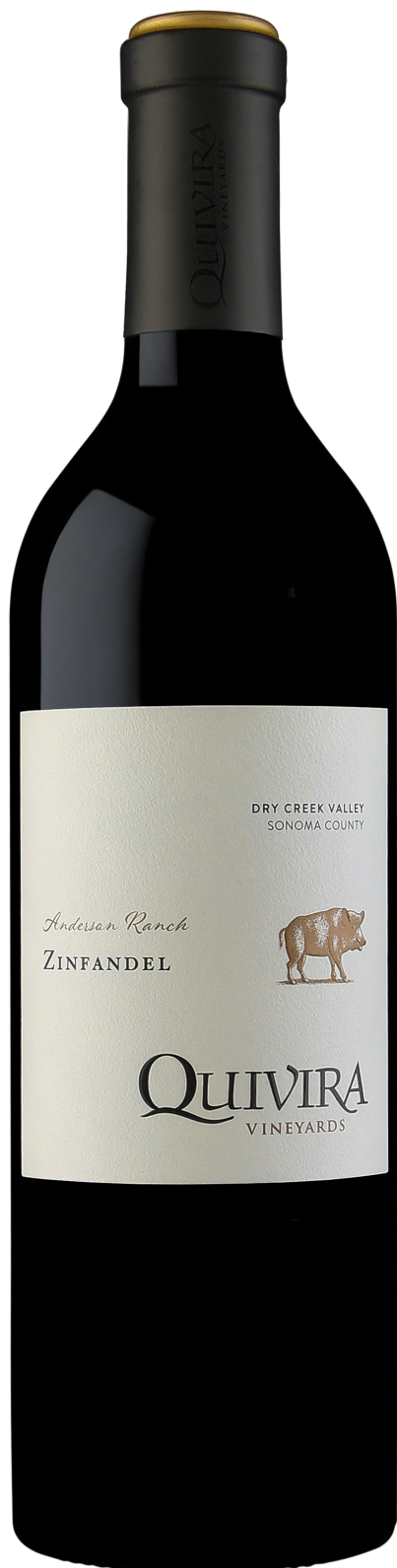
Zinfandel

DRY CREEK VALLEY

CCOF certified organic, Anderson Ranch estate vineyard is in the venerable Lytton Springs corridor near our Wine Creek Ranch home estate. It rests on elevated benchland and is planted in well-drained sandy soils with perfectly matched clones delivering an elegant, refined Zinfandel—our Grand Cru.

“At first glance, this wine’s beautiful garnet hue and bright, pink-tinged ruby rim tell you this is not your typical Zinfandel.”

WINEMAKER HUGH CHAPPELLE



CCOF CERTIFIED ESTATE VINEYARD

▶ Anderson Ranch’s decomposed sandstone soils are lightly colored and textured, promoting an aromatic-driven expression of Zinfandel with exceptional natural acidity. This single-vineyard bottling focuses on the earlier pickings (1st-3rd) from this 9-acre site. This is now the only Zinfandel in our portfolio that is 100% varietal; a testament to the site and its microclimate with warm to hot days and typically cold nights.

VINTAGE

▶ Winter and spring were very warm with the balance of the season being much cooler. May’s rain drove vigorous canopy growth and increased cluster weights demanding more work from our vineyard crew.

WINEMAKING

▶ Traditional Burgundian techniques utilize open-top fermenters, cool-soaking, hand punch downs and basket pressing to fully express the terroir. In 2019 punch downs were less frequent and fermentation slightly cooler to better focus on extracting aroma and flavor while retaining balanced color and tannin. The wine was aged in French oak, from small barriques to 900gal. Foudres to optimize aroma retention and tannin development.

TASTING NOTES

▶ The nose is filled with red cherries, tart raspberries, cocoa powder, nutmeg and a hint of tomato leaf. In the mouth, these elements explode, bound by powdery tannins and medium+ acidity. Mixed Italian herbs reminiscent of a fine Chianti Classico mingle with brighter red fruit. Dark chocolate notes of ganache topped with raspberry compote. This wine offers layers of flavors and complexity while remaining light in color and notably delicate.

▶ This is an amazing expression of the Lytton Springs corridor and our true grand cru vineyard. Extraordinarily versatile with a wide array of foods and cuisines, this a Zin that truly breaks the mold. We expect this wine to reward cellaring through 2028-2029.

VARIETAL COMPOSITION

▶ 100% Zinfandel

HARVEST DATES

▶ September 27 - October 7, 2019

pH | TA

▶ 3.36 | 0.59

ALCOHOL

▶ 14.5%

AGING

▶ Aged 16 mo. in French Oak

BOTTLING DATE

▶ March 6, 2021

PRODUCTION

▶ 771 Cases

PRICE

▶ \$50

