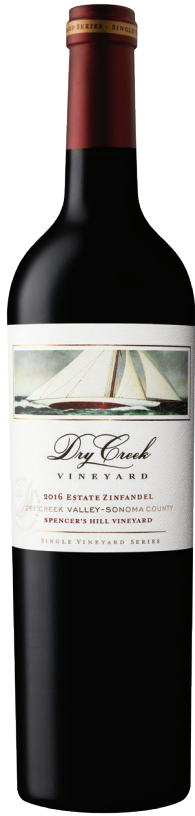


## 2016 ESTATE ZINFANDEL – SPENCER’S HILL VINEYARD – DRY CREEK VALLEY



### HISTORY

Spencer's Hill Zinfandel is grown in two small parcels in our iconic estate Endeavour Vineyard in the Lytton Springs area of the Dry Creek Valley. Located at the very top of the vineyard, Spencer's Hill provides us with Zinfandel fruit that is concentrated and intense. The small clusters and low yields from this part of the vineyard provide us with fruit that is rich, ripe and full of expressive berry flavors. Named after winery owners Kim and Don Wallace's son, Spencer, this outstanding wine is as dynamic as its namesake and expresses Dry Creek Valley *terroir* at its finest.

### GROWING SEASON

The 2016 harvest began with a relatively even growing season after welcome winter rains helped to alleviate the drought conditions. The entire ripening season enjoyed cooler than average daytime highs and cold nights – perfect for developing complex aromas and flavors. Harvest arrived earlier than usual, with a slightly smaller yield of exceptional quality fruit. September brought morning cloud cover and beautiful days with temperatures cruising along in the mid-80s, which led to delicious ripe flavors with lower sugars and higher acidity.

### WINEMAKER COMMENTS

The fruit from this dramatic hillside produces intense aromas of boysenberry, Bing cherry and cranberry. Secondary aromas of forest floor, nutmeg and allspice come forward after a few minutes of airing. Hints of cedar intermingle with rich flavors of black cherry, blackberry, dried cranberry, dark chocolate and baking spices. Robust tannins shine through with refreshing acidity and exquisite balance. The long, lingering finish of this voluptuous Zinfandel showcases the expressiveness and complexity of this site.

**94 Points**  
*Wine Spectator*

**94 Points**  
*Wine Enthusiast Magazine*

**92 Points, Double Gold**  
*American Fine Wine Competition*

**RELEASE DATE** September 2019

**BLEND** 81% Zinfandel, 19% Petite Sirah

**APPELLATION** Dry Creek Valley

**HARVEST DATES** September 16 - 24, 2016

**ALCOHOL** 14.9%

**FERMENTATION** 12 - 15 days in fermenters at 82°F - 88°F; pumped over twice daily.

**BARREL AGING** 17 months in American, Hungarian and French oak; 34% new oak

**BRIX** Average 26.4

**PH** 3.55

**TA** 6.5g/L

**SOILS** Gravelly loam on rolling hills

**VINE AGE** 19+ years

**YIELDS** 3-4 tons per acre

