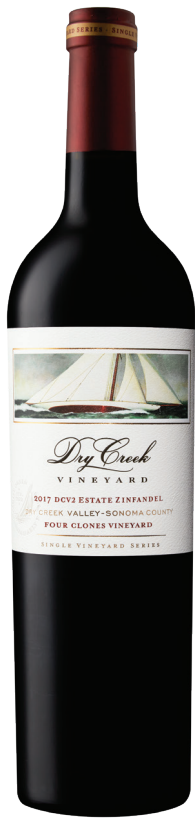


2017 DCV2 ESTATE ZINFANDEL – FOUR CLONES VINEYARD – DRY CREEK VALLEY



HISTORY

This delicious Zinfandel comes from our Four Clones Vineyard, located right in front of our family winery. This incredible 4.4-acre property is a throwback to a bygone era of grape growing. Planted in 2009, this traditional head-pruned, dry-farmed Zinfandel vineyard incorporates four distinct clones – Bradford Mountain, St. Peter's Church, Primitivo and DuPratt on St. George rootstock. Our desire is to preserve the heritage and authenticity of old vine vineyards for generations to come.

GROWING SEASON

The 2017 growing season started off with record-setting rainfalls that were much appreciated after almost five years of drought. As flowering started, foggy and windy days, as well as unusual heat spikes made for an eclectic mix of conditions. An extreme heat wave at the end of August through the first few days of September set off a fast-paced early stretch of the harvest. At the time of the wildfires in October, all of our Zinfandel lots had already been harvested. Despite the unusual cards that nature dealt, the vintage shows excellent concentration of flavors and outstanding varietal quality.

WINEMAKER COMMENTS

This vintage also includes a touch of Petite Sirah and Alicante Bouschet, planted adjacent to the Zinfandel. At first swirl, fragrant aromas of white pepper, sage, and allspice come forward. A few minutes of airing reveal concentrated notes boysenberry, black raspberry and plum. On the palate are characters of ripe raspberry, boysenberry syrup and blackberry with lingering flavors of black pepper, allspice and leather. The tannins are silky and smooth to lend a round, rich mouthfeel. Full-bodied and complex, this estate Zinfandel is impeccably balanced with a mouthwatering finish.

93 Points
Wine Enthusiast Magazine

91 Points
California Grapevine

RELEASE DATE	September 2019
BLEND	86% Zinfandel, 12% Petite Sirah, 2% Alicante Bouschet
APPELLATION	Dry Creek Valley
HARVEST DATES	September 5 - 26, 2017
ALCOHOL	13.9%
FERMENTATION	10 - 16 days in fermenters at 82°F - 88°F; pumped over twice daily.
BARREL AGING	19 months in French, Hungarian and American oak; 33% new oak
BRIX	Average 23.7
PH	3.66
TA	6.8g/L
SOILS	Yolo sandy loam
VINE AGE	8 years
YIELDS	Less than 1 ton per acre

