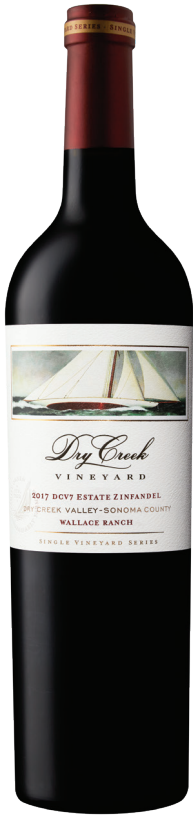


## 2017 DCV7 ESTATE ZINFANDEL - WALLACE RANCH – DRY CREEK VALLEY



### HISTORY

Our DCV7 Estate Zinfandel - Wallace Ranch is a case study in the preservation of iconic old vine Zinfandel. The vineyard is adjacent to our family winery and was the first to be planted using the heritage vines budwood concept in 1994. It began as an experimental project initiated in 1982 to preserve the tradition and “heritage” of old Zinfandel vineyards. Cuttings from a vineyard planted prior to Prohibition were grafted onto phylloxera-resistant rootstock. We then grafted the budwood onto rootstock planted in our estate DCV7 vineyard, forever preserving the heritage to the old vines.

### 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

Initially, the aromas show fruit-forward tones of blackberry, boysenberry and spiced plum. In the background, subtle notes of rose petals, nutmeg, cinnamon and black pepper come forward after several minutes of airing. On the palate, flavors of ripe raspberry, cherry and blackberry mix with soft undertones of allspice, dried sage, cocoa powder and toasty cedar. The wine is supple with tremendous complexity and symmetry between fruit, alcohol, tannin and acid.

**91 Points**  
*California Grapevine*

<b>RELEASE DATE</b>	October 2019
<b>BLEND</b>	95% Zinfandel, 5% Petite Sirah
<b>APPELLATION</b>	Dry Creek Valley
<b>HARVEST DATES</b>	September 20, 2017
<b>ALCOHOL</b>	14.3%
<b>FERMENTATION</b>	10 - 14 days in fermenters at 82 - 88°F; pumped over twice daily.
<b>BARREL AGING</b>	19 months in Hungarian, French and American oak; 33% new oak
<b>BRIX</b>	Average 25.4
<b>PH</b>	3.56
<b>TA</b>	6.4g/L
<b>SOILS</b>	Yolo sandy loam
<b>VINE AGE</b>	23 years
<b>YIELDS</b>	3 - 4 tons per acre

