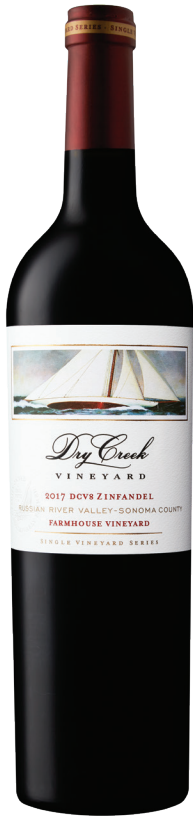


2017 DCV8 ZINFANDEL – FARMHOUSE VINEYARD – RUSSIAN RIVER VALLEY



HISTORY

This delicious bottling is the third vintage of Zinfandel produced from our Farmhouse Vineyard in the Russian River Valley. The vines in our DCV8 Vineyard were among the first to be planted using the Heritage budwood concept to preserve the heritage of iconic old vine Zinfandel vineyards. Cuttings from a pre-Prohibition era vineyard were provided for grafting onto phylloxera-resistant rootstock to create a “young vine” wine with “old vine” Zinfandel characteristics, reminiscent of turn of the century heirloom 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, nearly all of our lots had already been harvested. Despite the unusual cards that nature dealt, the 2017 vintage shows excellent concentration of flavors and outstanding varietal quality.

WINEMAKER COMMENTS

Initially, the aromas show fruit-forward tones of black cherry, ripe blueberry and fresh raspberry. Subtle notes of cardamom and nutmeg come forward after several minutes of airing. On the palate, flavors of boysenberry, blackberry and black cherry mix with soft undertones of marzipan, white pepper and black pepper. The wine is supple with tremendous complexity and silky tannins. The finish is clean and pure with a refined elegance.

94 Points
Wine Enthusiast

92 Points
Wine Spectator

93 Points, Gold
The Press Democrat
North Coast Wine Challenge

91 Points, Gold
California Grapevine



RELEASE DATE	April 2020
BLEND	95% Zinfandel, 5% Petite Sirah
APPELLATION	Russian River Valley
HARVEST DATES	September 21 - 29, 2017
ALCOHOL	14.6%
FERMENTATION	12 - 16 days in fermenters at 82 - 88°F; pumped over twice daily.
BARREL AGING	18 months in French and American oak; 25% new oak
BRX	Average 25.0
PH	3.74
TA	6.0g/L
SOILS	Huichica loam, clay and alluvial soils
VINE AGE	20+ years
YIELDS	About 4 tons per acre