2017 SOMERS RANCH ZINFANDEL – DRY CREEK VALLEY

HISTORY

Somers Ranch is located at the eastern edge of the Dry Creek Valley. Most of the ranch has eastern facing hillside vineyards which allow for optimum sun exposure. The grapes for this wine come from two adjacent parcels that overlook the ranch. This was one of the first vineyards in the Dry Creek Valley to be planted using the Heritage Clone. Now over 20 years old, these vines produce rich, flavorful grapes that are balanced and juicy.

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

This incredible vineyard provides us with a wine that is dark and rich with aromas of fresh blackberry and blueberry compote, mixed with hints of nutmeg, marzipan and toasty cedar. The palate is reminiscent of a berry pie with flavors of boysenberry, raspberry and black cherry with a touch of allspice. Subtle notes of roasted almond, cocoa powder and coriander add to the lush mouthfeel. This bold Zinfandel is luxurious and fresh with firm tannins and structure.

94 Points
Wine Enthusiast

RELEASE DATE	April 2020
BLEND	82% Zinfandel, 18% Petite Sirah
APPELLATION	Dry Creek Valley
HARVEST DATES	September 15 - 23, 2017
ALCOHOL	14.2%
FERMENTATION	11 - 15 days in fermenters at 82 - 88°F; pumped over twice daily.
BARREL AGING	18 months in Hungarian and French oak; 27% new oak
BRIX	Average 24.4
PH	3.72
TA	6.1g/L
SOILS	Rocky iron-rich soils
VINE AGE	22+ years
YIELDS	3 - 4 tons per acre