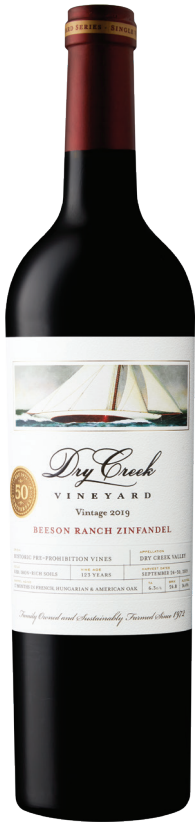


## 2019 BEESON RANCH ZINFANDEL – DRY CREEK VALLEY



### HISTORY

Planted in the late 1800s, Beeson Ranch is one of Dry Creek Valley's oldest and most prized vineyards. Located along West Dry Creek Road, Beeson Ranch faces east and extends up several gentle hillsides to a forest of conifer trees. The old gnarled vines, first planted by Italian immigrants, provide us with some of our most intriguing Zinfandel grapes. This incredible vineyard is truly a labor of love and stands as a testament to the character and history that make Dry Creek Valley a special place to grow grapes.

### GROWING SEASON

Overall, 2019 was a mild growing season with a later start to the summer. This seasonal shift led to a longer hang time, which allowed for even ripening and full berry development, while retaining natural acidity. Harvest started about one week later than average compared to the last handful of vintages, and the mild growing conditions led to a very long season – fruit was being harvested for nearly 70 days! This extended season allowed us to pick each vineyard block at an ideal level of ripeness to produce balanced, flavorful wines with complexity and nuance.

### WINEMAKER COMMENTS

The initial aromatics of the wine are refined and elegant with underlying elements of raspberry, plum and black cherry. After several minutes of airing, hints of cinnamon and cedar waft from the glass. The full palate is supple and rich with notes of boysenberry, blackberry, black tea and wild sage. The wine's earthy complexity and fine tannins help support a smooth and silky texture.

RELEASE DATE	February 2022
BLEND	91% Zinfandel, 9% Petite Sirah
APPELLATION	Dry Creek Valley
HARVEST DATES	September 24–30, 2019
ALCOHOL	14.4%
FERMENTATION	12–16 days in fermenters at 82–88°F; pumped over twice daily.
BARREL AGING	17 months in French, Hungarian and American oak; 25% new oak
BRIX	24.8
PH	3.63
TA	6.3 g/L
SOILS	Iron-rich, reddish soils
VINE AGE	100+ years
YIELDS	Less than 1 ton per acre

