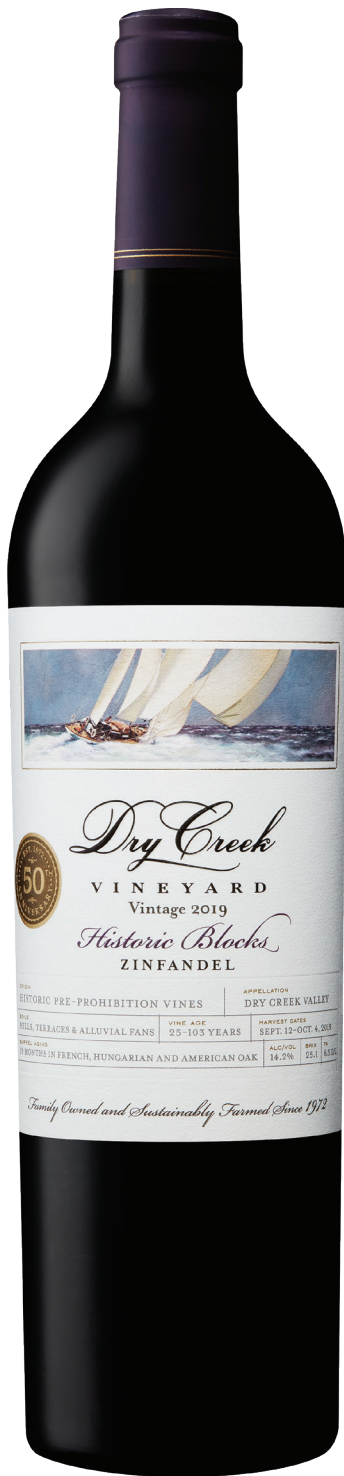




2019 HISTORIC BLOCKS ZINFANDEL

Dry Creek Valley



HISTORY

Our Historic Blocks Zinfandel is a tribute to the legacy vineyards of Dry Creek Valley and our family winery's enduring commitment to preserve the extraordinary heritage of Zinfandel. Located primarily along the eastern bench of the valley, specific blocks of old vine Zinfandel were selected as the backbone of this robust and luxurious wine. These century-old, gnarled vines are still tended to by hand, preserving this beloved tradition and living testament to the remarkable history of our home appellation.

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

This inaugural vintage presents inviting aromatics of boysenberry and cranberry with notes of juniper, toasted oak and baking spice. On the palate, brambly layers of blackberry and raspberry come forward with nuances of black pepper, coriander and mocha. The wine is full-bodied, with deep richness and impeccable balance. Its tannins are slightly firm and lend a plush mouthfeel.

BLEND

81% Zinfandel
10% Petite Sirah
9% Alicante Bouschet

FERMENTATION

10–16 days in fermenters at 82–88°F;
pumped over twice daily

BARREL AGING

19 months in French, Hungarian and
American oak; 26% new oak

ALCOHOL | 14.2%

BRIX | 25.1

PH | 3.69

TA | 6.5 g/L

HARVEST DATES

September 12–October 4, 2019

VINE AGE | 25–103 years

SOILS

Huichica loam, clay, alluvial soils

YIELDS

2–3 tons per acre