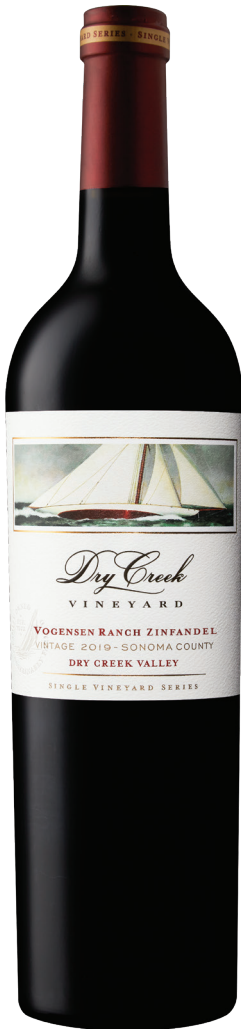




2019 VOGENSEN RANCH ZINFANDEL

Dry Creek Valley



BLEND

93% ZINFANDEL, 7% PETITE SIRAH

HARVEST DATES

SEPTEMBER 11–23, 2019

BARREL AGING

18 MONTHS IN HUNGARIAN, AMERICAN AND FRENCH OAK; 24% NEW OAK

ALCOHOL

14.6%

PH

3.78

TA

6.2 G/L

SOILS

ROCKY, IRON-RICH SOILS

VINE AGE

13–22 YEARS

YIELDS

LESS THAN 1 TON PER ACRE

FLAVOR PROFILE



RASPBERRY JAM



CRANBERRY



BOYSENBERRY



MILK CHOCOLATE



BLACK PEPPER

STYLE

- Bold
- Silky
- Juicy
- Balanced

FOOD PAIRING

- Smoked Blue Cheese
- Italian Sausage
- Sopressata
- Pulled Pork

HISTORY

Rising more than 800 feet off the valley floor, Vogensen Ranch is located on the back of Bradford Mountain and is one of the more extreme growing sites in all of Dry Creek Valley. We have isolated a steeply sloped, well-draining area of the vineyard called “Barn Block” to create this bottling for our single vineyard series. The undulating nature of the terrain and east-facing sun exposure provide grapes that are beautifully ripened and lead to a wine that is silky, textured and well-balanced.

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

Aromas of raspberry jam, cranberry and blackberry jump from the glass and intermix with spicy nuances of cinnamon, nutmeg and allspice. Juicy flavors of boysenberry, raspberry and plum come forward, combined with deeper notes of cedar, milk chocolate and caramel. The silky, seamless tannins flesh out the vibrant finish of black and white pepper, all framed by refreshing acidity and superb roundness.