



2020 OLD VINE ZINFANDEL

Dry Creek Valley

HISTORY

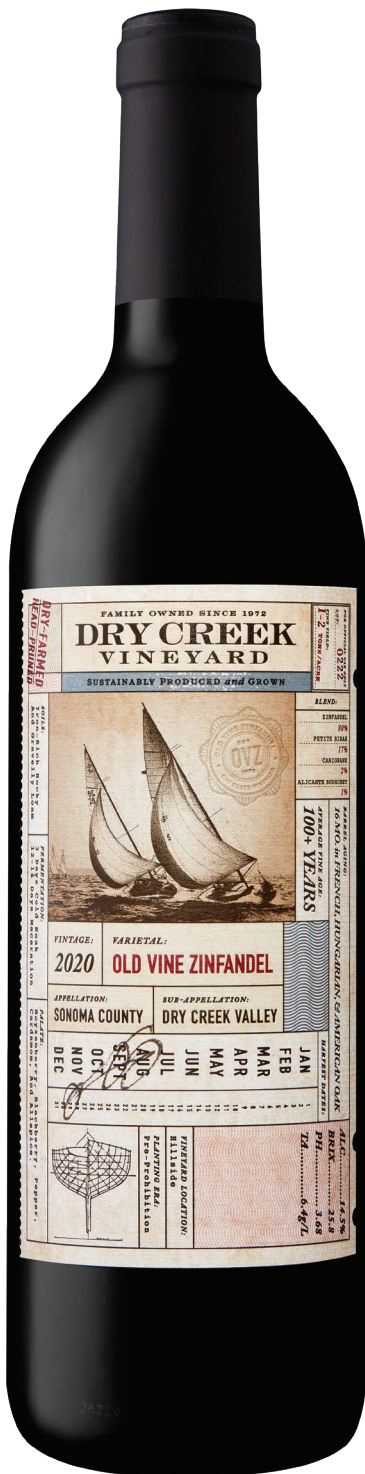
First coined by Dry Creek Vineyard in 1987, the term “Old Vine” has special meaning to our family winery. Although there is no legal definition, we define an old vine vineyard as having vines that average more than 50 years in age. For this bottling of our Old Vine Zinfandel, the vines average more than 100 years in age and in some cases, nearly 140 years old! Old Vine Zinfandel vineyards remain the most prized and historic of all plantings in the Dry Creek Valley.

GROWING SEASON

The fall and winter rains of the 2020 growing season were slightly below average, but spring rains helped to increase the total rainfall. Heat waves in mid-August and the first week of September set off a fast-paced early stretch of harvest. Two unexpected factors were the Walbridge Fire in August, in a remote forested area, and the Glass Fire in September, located on the eastern side of Sonoma County. This, combined with using lighter pressings, resulted in delicious wines with beautiful aromas and flavors.

WINEMAKER COMMENTS

This vintage presents alluring aromatics of boysenberry, raspberry and blackberry with notes of fine leather, cardamom, toasty cedar and cocoa. On the palate, layers of black cherry and plum come forward with nuances of white and black pepper, nutmeg and mocha. The wine is complex, with bright acidity and impeccable balance. The tannins are structured but soft, and lend a round, rich mouthfeel.



BLEND

80% Zinfandel
17% Petite Sirah
2% Carignane
1% Alicante Bouschet

FERMENTATION

12–14 days in fermenters at 82–88°F;
pumped over twice daily

BARREL AGING

16 months in French, Hungarian,
and American oak; 30% new oak

ALCOHOL | 14.5%

BRIX | 25.8

PH | 3.68

TA | 6.4 g/L

HARVEST DATES

August 29–September 29, 2020

VINE AGE | 100+ years

SOILS

Iron-rich, rocky, gravelly loam

YIELDS

1–2 tons per acre