

## 2018 DCV7 ESTATE ZINFANDEL – WALLACE RANCH – DRY CREEK VALLEY



### HISTORY

Our DCV7 Estate Zinfandel Wallace Ranch is a shining example of the preservation of iconic old vine zinfandel. This incredible vineyard is on the home property of Proprietors Kim and Don Wallace, and was the first to be planted using the Heritage Clone in 1994. To develop this clone, cuttings from a vineyard planted in the pre-Prohibition era were provided for grafting onto phylloxera-resistant rootstock. We then grafted the budwood onto rootstock planted in our estate DCV7 vineyard, forever preserving the heritage of the old vines.

### GROWING SEASON

Following a long growing season characterized by cooler than normal temperatures throughout the spring and summer, the 2018 harvest started 5–8 days later than the past several years. The milder temperatures afforded the luxury of a longer hang time for the grapes, allowing them to fully mature while retaining a high level of acidity. Overall, the harvest was plentiful with some vineyards producing higher than average quantities. The season ended with the ideal combination of warm days and cooler nights which enabled the high quality of grapes to thrive while developing complexity and nuance.

### WINEMAKER COMMENTS

Initially, the aromas express fruit-forward tones of black cherry, blackberry, and blueberry. In the background, subtle notes of cardamom, bay leaf, and white pepper emerge after several minutes of airing. On the palate, flavors of plum, black cherry, and dried cranberry mix with soft undertones of coriander, black tea, and cocoa powder. The wine is supple with tremendous complexity and symmetry between fruit, alcohol, tannin, and acid.

**92 Points**  
*Wine Spectator*

**91 Points**  
*Wine & Spirits*

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|----------------------|---|
| <b>RELEASE DATE</b>  | October 2020  |
| <b>BLEND</b>         | 95% Zinfandel, 5% Petite Sirah                                |
| <b>APPELLATION</b>   | Dry Creek Valley  |
| <b>HARVEST DATES</b> | September 25–October 5, 2018                                  |
| <b>ALCOHOL</b>       | 14.7%   |
| <b>FERMENTATION</b>  | 10–14 days in fermenters at 82–88°F; pumped over twice daily. |
| <b>BARREL AGING</b>  | 18 months in Hungarian, American, and French oak; 25% new oak |
| <b>BRIX</b>          | Average 26.0  |
| <b>PH</b>            | 3.50  |
| <b>TA</b>            | 6.5g/L  |
| <b>SOILS</b>         | Yolo sandy loam   |
| <b>VINE AGE</b>      | 24 years  |
| <b>YIELDS</b>        | 3–4 tons per acre   |

