



## **2005 HERITAGE ZINFANDEL**

**Monterey Wine Competition 2007 – “GOLD MEDAL/SWEEPSTAKES WINNER”**

---

## **2004 HERITAGE ZINFANDEL**

**Sunset - “OUR PICKS – GREAT ZINS”**

*February 2007*

Good-value Zinfandels, ready for spicy Mexican food or slow-braised pork stew. Berries with mint and chocolate.

---

**Dan Berger - “WINE OF THE WEEK”**

*October 29, 2006*

A delightful, balanced red wine with only 13.5 percent alcohol and attractive blackberry, clove and cedar notes. Decant for an hour and this wine develops lovely nuances of strawberry and other dark fruits.

---

**Connoisseurs’ Guide to California Wine - “87 POINTS - ONE PUFF”**

*October 2006*

Dark, dense and slow to unfold in the nose, this bottling leads with smells of chocolate and oak and only gradually reveals its fruitier side. It is quite full and fleshy on the palate yet makes no concessions to out-of-bounds ripeness, and its fraction of Petite Sirah brings a gruff note of astringency to the finish. Enjoy it now with savory hunks of pork or lamb or set it aside for a few years.

---

# 2003 HERITAGE ZINFANDEL

## **The Wine News - “90 POINTS”**

*March 2006*

Ripe aromas of blackberry jam, cherry, smoke and new oak. Big, zingy flavors of plum, earth, cedar and mocha. Crisp, spicy finish.

---

## **The Wine Report - “94 POINTS” – EXCEPTIONAL VALUE**

*October 2005*

“Intense” with deep blackberry and ruby hues, this big boy wasn’t the least bit shy with its nearly forceful scents of licorice, dark fruit, soy and eucalyptus. More than one panelist wanted to “jump in the glass” to better experience this wine’s flavors of blackberry fruit, earth, peppery spicy notes that were followed by layers of rich plum and cherry-soaked tannins. No surprise with this powerful wine as the panel noted is long, intriguing finish.

Food friendliness: Big food? Bring it on! Try this one with ribs, duck, beef or rack of lamb.

---

## **Dan Berger’s Vintage Experience - “WINE OF THE WEEK”**

*October 6, 2005*

Generous spiced raspberry and violet/cranberry aromas, with brilliant use of French oak to give just the faintest hint of toast to the nose. The fruit in the mid-palate is balanced with perfect tannins and acidity, and the moderate alcohol (just over 14%) is a nice touch. This is simply a California classic that works brilliantly with lamb or burgers.

---

## **Colorado Wine News**

*October – December 2005*

Contains 16% petite sirah and was aged for 15 months in French and American oak. It has inviting aromas of smoke, chocolate, blackberry, black raspberry and black cherry which continue as smooth, softly textured flavors with the addition of dusty pepper and finish long and somewhat narrow. Well balanced, structured, and integrated. Tasty. Nice Value.

---

## **California Grapevine - “RECOMMENDED”**

*October – November 2005*

Medium-dark purplish ruby; subdued, tarrish, cedary, slightly candied, raspberry fruit aroma with notes of vanilla, black pepper, and a hint of peppermint; full body; big, rich, plummy, cedary, ripe black cherry and raspberry fruit flavors with a hint of chocolate; full tannin; dry, hard finish; lingering aftertaste.

---

## **Sun-Sentinel - “WINE OF THE WEEK”**

*December 22, 2005*

by *Bob Hosmon*

If you like the rich, full-bodied flavor of a great American Zinfandel, then you're going to love this 2003 Dry Creek Vineyard Heritage Zinfandel. A blend of zin and petite syrah, this Sonoma County red shows black fruit flavors and ends in a mellow finish.

Serve with: Pasta, pizza, grilled marinated salmon (it's great with barbecue sauce) or baby back ribs.

---

## **Wine Enthusiast - “87 POINTS”**

*December 31, 2005*

Dry Creek Vineyard knows Zin, and it shows in this dry, balanced and attractive wine. It has Zin's briary, brambly berry richness, with smooth tannins and a complex mouthfeel. As good as it is, it would be even better with greater intensity of fruit.

---

## **Connoisseur's Guide to California Wine - “86 POINTS”**

*January 2006*

The winery makes more expensive Zins than this one, but none will rate as a better buy so long as one has a tolerance for the dried grape end of the varietal spectrum. Still, there is enough fruit here to keep things alive, and even a layer of coarse tannins in the finish finds a comfortable fit here.

---

# **2002 HERITAGE ZINFANDEL**

## **Dan Berger's Vintage Experiences - “EXCEPTIONAL”**

*August 26, 2004*

Lovely Zin spice character with strawberry and black fruit; a medium-bodied wine (just 13.5% alcohol) with superb balance. Try with grilled lamb.

---

# **2001 HERITAGE ZINFANDEL**

## **Decanter - “NORM ROBY'S WINES OF THE MONTH”**

*November 2003*

For several years, Dry Creek has been developing vineyards using budwood from century-old vines and grafting it onto new rootstocks. Produced from those vines, this Heritage Clone new vintage release is a middleweight Zinfandel worth looking out for, with plenty of bright fruit flavours.

This wine should not be confused with Dry Creek's Old Vine Zinfandel (also good) or with numerous over-the-top, old vine Zinfandel's with potent alcohol from other producers. Blended with 15% Petite Sirah and aged in small oak for 16 months, it displays aromas and flavours of direct blackberry fruit. There's also a core of fresh berry flavours with touches of allspice, toffee and smoky oak. Light tannin pokes through in the finish which suggests this wine can be kept for three to five years. It should drink fine within two. \$15 US Markets

---

## **Wine Enthusiast - "88 POINTS"**

*November 2003*

A well-made wine that features plush, supple tannins and a classy blend of plum, coffee, chocolate, toast and spice flavors. The finish is smooth and long. Terrific value.

---

## **San Diego National Wine Competition 2004 - "GOLD"**

---

## **Oxford Wineroom.com/Julian Schultz**

*June 7, 2003*

**Wine pick:** Dry Creek Heritage Clone Zinfandel, around \$15-\$16. Made with 15 percent Petite Sirah, the zin offers aromas and flavors of berries, allspice and chocolate with hints of coffee; perfectly balanced with fruit acids and nuances of black pepper, sweet oak and soft tannin, the zin finishes smooth in the swallow and lingers in the aftertaste. A zin made the old-fashioned way, it has to be good!

---

## **California Grapevine - "RECOMMENDED"**

*August - September 2003*

Medium to medium-dark purplish ruby; pleasant, slightly briary, spicy, dark currant and blackberry fruit aroma; medium-full body; tight, herbal, berry fruit flavors; medium-full tannin; lingering aftertaste.

---

## **Eugene Spaziani - "BEST BUY OF THE WEEK"**

*Journal Inquirer/Manchester, CT*

*January 21, 2004*

Rich berry fruits are followed by an allspice and chocolate finish with hints of coffee. A delicious red wine.

---

## **Wine-ology by Len Napolitano - "RECOMMENDED WINES"**

*November 14, 2003*

This wine has a dark and a light side to it. Prominent spices and pepper come through followed by a more mildly fruity middle, supported with a chewy tannic backbone.

---

## **The Baltimore Sun**

*February 4, 2004*

by *Michael Dresser*

Chocolate, black-pepper and blackberry flavors dominate this lush, spicy, well-balanced zinfandel from an underrated producer.

---

## **Colorado Wine News**

*July - September 2003*

Contains 15% petite sirah and was aged for 16 months in French and American oak. It opens with jammy raspberry, cherry, and sweet vanilla. Bright, fresh flavors of the same are laced with lively acidity and very light tannin.

---

## **Fredric Koeppel**

*September 13, 2003*

Blended with 15 percent petite sirah grapes, this rich, plummy wine scintillates with blueberry, blackberry and cranberry flavors drenched in smoke, minerals and furry tannins; it finishes with a touch of macerated raisins.

---

## **Colorado Press by Rich Mauro**

*September 3, 2003*

**“Good wines can be found without taking out a loan.”**

---

## **Wine & Vines**

*May 2004*

Some old vine Zins taste more like port than wine, but not this one. It's bright and fruity (red fruit, not raisins), with a lovely ruby/garnet color, a silky mouthfeel and good balance. In addition to the Zin, the wine contains 15% Petite Sirah. It's a highly enjoyable wine at a good price. Case production: 17,000

---

## **The Capital**

*September 3, 2003*

We have grown to enjoy this rich, fruity zinfandel over successive vintages. Dry Creek makes a series of excellent zinfandel, but this reasonably priced, old-vine one is worthy of attention. Lots of bright berry fruit with spice and mocha on the finish.

---

## **Tastings, The Beverage Testing Institute**

**“87 POINTS” – HIGHLY RECOMMENDED**

*May 2003*

Brilliant ruby red hue. Black raspberry, charcoal, smoked meat and oak aromas. A rich entry leads to a moderately full-bodied palate and a slightly short finish that is earthy and smoky with youthful tannins.

---

## **The Wine Advocate - “86 POINTS”**

*October 31, 2003*

by *Robert M. Parker, Jr.*

One of my favorite Zinfandel producers, Dry Creek routinely turns out elegant, classy efforts.

A fine bargain, the 2001 Zinfandel Heritage Clone is a fruity, straightforward offering that lacks only a bit of intensity and persistence on the palate. It's a good quaffing Zin to drink over the next 1-2 years.

---