



2003 SOMERS RANCH ZINFANDEL

Connoisseurs' Guide to California Wine - "91 POINTS - TWO PUFFS"

October 2006

Full credit to the winery for bringing us a ripe yet firmly balanced Zinfandel whose blackberryish, lightly spiced fruit comes with a sense of brightness not often seen in well-concentrated efforts with the grape. The wine is supple and mouthfilling at entry to the palate, and its underlying acidity provides an energetic lift across the palate and into the wine's lengthy, youthfully tannic finish. Time in bottle would be of real benefit here, but, if you cannot resist, then try pairing it with a pork roast marinated in Mediterranean spices and oils.

2002 SOMERS RANCH ZINFANDEL

Restaurant wine – "★★★★ 4 STARS"

March 2005

Issue #105

Supple, full bodied, and intensely flavored, tasting of blackberry, black pepper, cherry, and oak. Excellent.

California Grapevine - "RECOMMENDED"

February – March 2005

Medium to medium-dark purplish ruby; attractive, floral, spicy, peppery, red currant and red berry fruit aroma with notes of cedar and anise; full body; somewhat lean, peppery, raspberry fruit flavors with a touch of anise; full tannin; hard, rough finish; lingering aftertaste.

Connoisseurs' Guide to California Wine - "87 POINTS - ONE PUFF"

May 2005

Suggestions of tart boysenberries serve to temper this weighty Zin's riper leanings while mildly creamy oak both softens and sweetens its aromas and flavors. Medium-full-bodied and somewhat fleshy in feel, the wine picks up an edge of astringency at the finish and would be well served by a year or two of patience.

Santé

September 2005

Full bodied with noticeable tannins and an aromatic nose of flowers, ripe red berries, and spice plus flavors of raspberry preserves, black pepper, licorice, and wood; long, spicy finish. Braised beef short ribs.

Orange County Wine Competition 2005 GOLD MEDAL

2001 SOMERS RANCH ZINFANDEL

Wine Enthusiast – “90 POINTS”

Best of the Year 2003

Both single-vineyard Zins are more tannic and less immediately accessible than Dry Creek Vineyard's other Zins. The Somers Ranch vines are only 20 years old, but in 2001, they've yielded intense aromas of licorice, plum, chocolate and black pepper backed by similarly sturdy flavors. Drink now, or hold up to five years.

Robert M. Parker, Jr.'s – “89 POINTS”

THE WINE ADVOCATE

October 31, 2003

Issue 149

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

The deepest of this trio is the 2001 Zinfandel Somers Ranch. It reveals plenty of new oak (unusual for a Dry Creek cuvée) along with a hint of overripeness in its jammy nose, but long, dense, medium to full-bodied, heady, powerful flavors. Although somewhat disjointed, it is not excessively high in alcohol (14.5%), so my instincts suggest it simply needs a few more months of bottle age. It should keep for 3-5 years.

Sun Sentinel – “WINE OF THE WEEK”

April 1, 2004

by *Bob Hosmon*

The best zinfandel is red, not pink or pale salmon in color. To discover why, pick up a bottle of 2001 Dry Creek Vineyard Somers Ranch Zinfandel. Produced from a single vineyard in California's highly regarded Dry Creek Valley, it's a rich, full-bodied red that would make any winemaker proud.

Serve with: Pasta with meat and red sauce, barbecued spare ribs, hamburgers with all the fixings or pizza with mushrooms or Italian sausage.

Availability/Suggested retail: Sold in wine shops for about \$30 a bottle.

Vintages - “90 POINTS”

Autumn 2004

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Colorado Wine News

April – June 2004

Contains 15% petite sirah and was aged for 21 months in American and French oak. It has aromas of raisin, caramel, and chocolate pudding which repeat as flavors laced with significant tannin and finish medium-broad and medium-long.
