2019 VOGENSEN RANCH ZINFANDEL – DRY CREEK VALLEY





93 Points Wine & Spirits



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.

RELEASE DATE	October 2021
Blend	93% Zinfandel, 7% Petite Sirah
APPELLATION	Dry Creek Valley
HARVEST DATES	September 11–23, 2019
Alcohol	14.6%
FERMENTATION	10–16 days in fermenters at 82–88°F; pumped over twice daily.
BARREL AGING	18 months in Hungarian, American and French oak; 24% new oak
Brix	26.1
рН	3.78
ТА	6.2 g/L
Soils	Rocky, iron-rich soils
VINE AGE	13–22 years
YIELDS	Less than I ton per acre