

2015 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 are more than 95 years in age and in some cases, more than 110 years old! Old Vine Zinfandel vineyards remain the most prized and historic of all plantings in the Dry Creek Valley.

GROWING SEASON

A dry and warm winter began the 2015 growing season with budbreak coming in early March. Cool weather came during fruit set, with not a lot of sunshine. A heat spike came in late June. However, the grapes ripened evenly and flavor and development were right where we wanted them to be. Yields were a bit down from previous vintages, but the quality was extremely high. This was one of our earliest recorded harvests with one of the earliest finishes in our history!

WINEMAKER COMMENTS

The complexity of our Old Vine Zinfandel lies in the spicy notes that are unique to these historic properties. This vintage presents alluring aromatics of blackberries, dried cranberries and a hint of mocha and nutmeg. On the palate, brambly layers of ripe boysenberry, raspberry and dark chocolate come forward. The wine is complex, with bright acidity complimented by a long, lingering finish of black pepper. The tannins are velvety and smooth to lend a round, rich mouthfeel.

92 POINTS

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BLEND 76% Zinfandel, 22% Petite Sirah, 2% Carignane

APPELLATION Dry Creek Valley

HARVEST DATES August 18 – September 14, 2015

ALCOHOL 14.5%

FERMENTATION 10-15 day maceration, pumped over twice daily.

BARREL AGING 16 months in French, American and Hungarian oak; 27% new oak

BRIX Average 26.2

PH 3.67

TA 6.3g/L

SOILS Iron-rich, rocky, gravelly loam

VINE AGE Average 95+ years

YIELDS 1-2 tons per acre

