

## 2016 HERITAGE VINES ZINFANDEL – SONOMA COUNTY



### HISTORY

Heritage Vines Zinfandel affirms our passion and dedication to the Zinfandel varietal. The development of heritage vines began as an experimental project initiated in 1982 to preserve the tradition and “heritage” of old Zinfandel vineyards. Cuttings from a pre-Prohibition era vineyard were provided for grafting onto phylloxera-resistant rootstock. Then, for several years we worked diligently to screen and propagate virus-free vines that would ultimately produce a crop. Finally, in 1997 the process concluded with a “young vine” wine with “old vine” Zinfandel characteristics, reminiscent of turn of the century heirloom vines. Today, Heritage Vines Zinfandel represents the standard for delicious, well balanced Zinfandel from Sonoma County.

### GROWING SEASON

The 2016 harvest began with a relatively even growing season after welcome winter rains helped to alleviate the drought conditions. The entire ripening season enjoyed cooler than average daytime highs and cold nights – perfect for developing complex aromas and flavors. Harvest arrived earlier than usual, with a slightly smaller yield of exceptional quality fruit. September brought morning cloud cover and beautiful days with temperatures cruising along in the mid-80s, which led to delicious ripe flavors with lower sugars and higher acidity.

### WINEMAKER COMMENTS

The 2016 Heritage Vines Zinfandel is delicious and beautifully balanced. This vintage presents enticing aromatics of black cherry, boysenberry and plum with a hint of toast and white pepper. On the palate, brambly flavors of black raspberry and dark chocolate come forward. The wine is complex, with bright acidity complimented by notes of berry jam and a touch of ginger. The tannins are silky and smooth to lend a round, rich mouthfeel. From start to finish, this remarkable wine offers refreshing acidity paired with excellent structure.

**90 Points**  
*Wine Spectator Magazine*

**90 Points**  
*Wine Enthusiast Magazine*

**Triple Gold**  
*Dan Berger's International Wine Competition*



<b>RELEASE DATE</b>	December 2017
<b>BLEND</b>	79% Zinfandel, 20% Petite Sirah, 1% Primitivo
<b>APPELLATION</b>	Sonoma County
<b>HARVEST DATES</b>	August 31 - October 6, 2016
<b>ALCOHOL</b>	14.5%
<b>FERMENTATION</b>	Average 12 - 14 days in fermenters at 82°F - 88°F; pumped over twice daily.
<b>BARREL AGING</b>	14 months in French, American and Hungarian oak; 24% new oak
<b>BRIX</b>	Average 26.0
<b>PH</b>	3.70
<b>TA</b>	6.5g/L
<b>SOILS</b>	Clay loam
<b>VINE AGE</b>	20 - 110+ years
<b>YIELDS</b>	Approximately 3 to 6 tons per acre