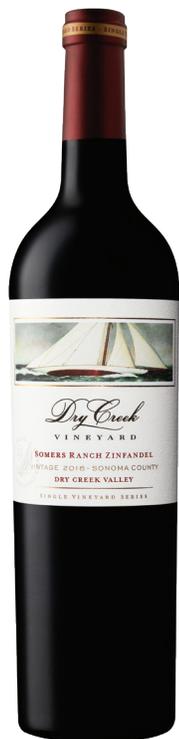


# 2016 SOMERS RANCH ZINFANDEL - DRY CREEK VALLEY



## HISTORY

Somers Ranch is located at the eastern edge of the Dry Creek Valley. Most of the ranch has eastern facing hillside vineyards which allow for optimum sun exposure. The grapes for this wine come from two adjacent parcels that overlook the ranch. This was one of the first vineyards in the Dry Creek Valley to be planted using the Heritage Clone. Now over 20 years old, these vines produce rich, flavorful grapes that are balanced and juicy.

## 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

Somers Ranch Zinfandel is always one of our most deeply perfumed and brambly Zinfandels. This incredible vineyard provides us with a wine that is dark and rich with aromas of fresh blackberry, mulberry and black cherry, mixed with hints of nutmeg, allspice and cinnamon. The palate is reminiscent of a berry pie with flavors of boysenberry, raspberry and black cherry with a touch of vanilla bean. Subtle notes of dried sage, cocoa powder and cedar add to the lush mouthfeel. This bold Zinfandel is luxurious and fresh with firm tannins and structure.

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|---------------|---|
| RELEASE DATE  | April 2019  |
| BLEND         | 81% Zinfandel, 19% Petite Sirah                               |
| APPELLATION   | Dry Creek Valley  |
| HARVEST DATES | September 17 - October 12, 2016                               |
| ALCOHOL       | 14.8%   |
| FERMENTATION  | Average 10 - 12 days at 82°F - 88°F, pumped over twice daily. |
| BARREL AGING  | 18 months in American and Hungarian oak; 23% new oak          |
| BRIX          | Average 26.7  |
| PH            | 3.60  |
| TA            | 6.5g/L  |
| SOILS         | Rocky iron-rich soils   |
| VINE AGE      | 21+ years   |
| YIELDS        | 3 - 4 tons per acre   |

