

2017 VOGENSEN RANCH ZINFANDEL – DRY CREEK VALLEY



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 the 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

The 2017 growing season started off with record-setting rainfalls that were much appreciated after almost five years of drought. As flowering started, foggy and windy days, as well as unusual heat spikes made for an eclectic mix of conditions. An extreme heat wave at the end of August through the first few days of September set off a fast-paced early stretch of the harvest. At the time of the wildfires in October, all of our Zinfandel lots had already been harvested. Despite the unusual cards that nature dealt, the vintage shows excellent concentration of flavors and outstanding varietal quality.

WINEMAKER COMMENTS

Aromas of blackberry, plum and boysenberry syrup jump from the glass and intermix with earthy nuances of black pepper and mushrooms. Juicy flavors of black cherry, dried blueberry and ripe plum come forward, combined with deeper notes of cedar, dark chocolate and espresso. The silky, fine tannins flesh out on the spicy finish of black and white pepper, all framed by refreshing acidity and superb balance.

RELEASE DATE	October 2019
BLEND	86% Zinfandel, 14% Petite Sirah
APPELLATION	Dry Creek Valley
HARVEST DATES	August 31 - September 6, 2017
ALCOHOL	14.1%
FERMENTATION	10 - 15 days in fermenters at 82 - 88°F; pumped over twice daily.
BARREL AGING	19 months in French and American oak; 29% new oak
BRIX	Average 24.4
PH	3.77
TA	6.2g/L
SOILS	Rocky, iron-rich soils
VINE AGE	11 - 20 years
YIELDS	Less than 1 ton per acre

