

2018 HERITAGE VINES ZINFANDEL – SONOMA COUNTY



HISTORY

The development of the Heritage Clone was initiated in 1982 to preserve the tradition and “heritage” of old Zinfandel vineyards. Cuttings from a pre-Prohibition era vineyard were grafted 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

Following a long growing season characterized by cooler than normal temperatures throughout the spring and summer, the 2018 harvest started 5-8 days later than the past several years. The milder temperatures afforded the luxury of a longer hang time for the grapes, allowing them to fully mature while retaining a high level of acidity. Overall, the harvest was plentiful with some vineyards producing higher than average quantities. The season ended with the ideal combination of warm days and cooler nights which enabled the high quality of grapes to thrive while developing complexity and nuance.

WINEMAKER COMMENTS

The 2018 Heritage Vines Zinfandel is delicious and beautifully balanced. This vintage presents enticing aromatics of boysenberry, cranberry and plum with hints of coriander, cardamom and dark chocolate. On the palate, brambly flavors of blackberry and black cherry come forward. The wine is complex, with bright acidity complimented by deeper notes of cumin, black pepper and white pepper. 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.

RELEASE DATE	January 2020
BLEND	77% Zinfandel, 22% Petite Sirah, 1% Carignane
APPELLATION	Sonoma County
HARVEST DATES	September 8 - October 5, 2018
ALCOHOL	14.5%
FERMENTATION	12 - 14 days in fermenters at 82 - 88°F; pumped over twice daily.
BARREL AGING	14 months in American, Hungarian and French oak; 22% new oak
BRIX	Average 26.3
PH	3.62
TA	6.6g/L
SOILS	Clay loam
VINE AGE	23 - 110+ years
YIELDS	3 - 6 tons per acre

