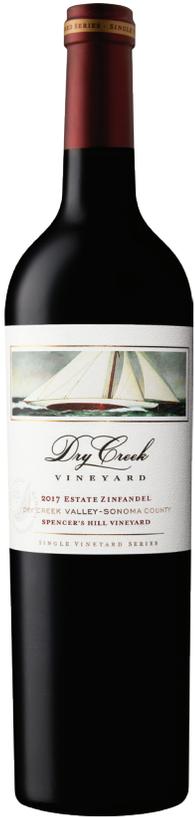


# 2017 ESTATE ZINFANDEL – SPENCER’S HILL VINEYARD – DRY CREEK VALLEY



## HISTORY

Spencer’s Hill Zinfandel is grown in two small parcels at our iconic estate Endeavour Vineyard in the Lytton Springs area of the Dry Creek Valley. Located at the very top of the vineyard, Spencer’s Hill produces concentrated and intense Zinfandel fruit. The small clusters and low yields from this part of the vineyard provide us with fruit that is rich, ripe, and full of expressive berry flavors. Named after winery owners Kim and Don Wallace’s son, Spencer, this outstanding wine is as dynamic as its namesake and expresses Dry Creek Valley *terroir* at its finest.

## 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, nearly all of our lots had already been harvested. Despite the unusual cards that nature dealt, this vintage shows excellent concentration of flavors and outstanding varietal quality.

## WINEMAKER COMMENTS

Spencer’s Hill is one of the most beautiful spots in our Endeavour Vineyard. The fruit from this dramatic hillside produces intense aromas of boysenberry, blackberry, and dried raspberry. Secondary aromas of fine leather, nutmeg, and sweet pipe tobacco come forward after a few minutes of airing. Hints of caramel intermingle with rich flavors of black cherry, blackberry pie, cocoa powder, espresso, and baking spices. Robust tannins shine through with refreshing acidity and exquisite balance. The long, lingering finish of this voluptuous Zinfandel showcases the expressiveness and complexity of the site.

RELEASE DATE	September 2020
BLEND	87% Zinfandel, 13% Petite Sirah
APPELLATION	Dry Creek Valley
HARVEST DATES	September 14, 2017
ALCOHOL	14.7%
FERMENTATION	14 - 16 days in fermenters at 82–88°F; pumped over twice daily.
BARREL AGING	18 months in Hungarian, French, and American oak; 32% new oak
BRIX	Average 26.0
PH	3.60
TA	6.5g/L
SOILS	Gravelly loam on rolling hills
VINE AGE	20+ years
YIELDS	3-4 tons per acre

