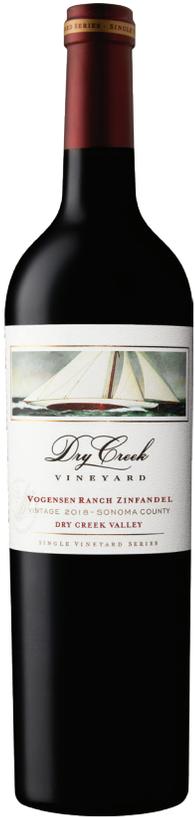


2018 VOGENSEN RANCH ZINFANDEL – DRY CREEK VALLEY



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 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

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

Aromas of blackberry and plum jump from the glass and intermix with spicy nuances of coriander, bay leaf, and chai. Juicy flavors of boysenberry, raspberry, and blackberry come forward, combined with deeper notes of marzipan, nutmeg, and dark chocolate. The silky, fine tannins flesh out the spicy finish of black and white pepper, all framed by refreshing acidity and superb balance.

RELEASE DATE	October 2020
BLEND	86% Zinfandel, 14% Petite Sirah
APPELLATION	Dry Creek Valley
HARVEST DATES	September 8–October 11, 2018
ALCOHOL	14.8%
FERMENTATION	10–15 days in fermenters at 82–88°F; pumped over twice daily.
BARREL AGING	18 months in Hungarian, American, and French oak; 27% new oak
BRIX	Average 26.3
PH	3.60
TA	6.7g/L
SOILS	Rocky, iron-rich soils
VINE AGE	12–21 years
YIELDS	Less than 1 ton per acre

