2018 OLD VINE ZINFANDEL - DRY CREEK VALLEY



HISTORY

First coined by Dry Creek Vineyard in 1987, the term "Old Vine" has special meaning to our family winery. Although there is no legal definition, we define an old vine vineyard as having vines that average more than 50 years in age. For this bottling of our Old Vine Zinfandel, the vines average more than IOO years in age and in some cases, nearly I4O years old! Old Vine Zinfandel vineyards remain the most prized and historic of all plantings in the Dry Creek Valley.

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

DELEASE DATE

This vintage presents alluring aromatics of blackberry, boysenberry and bright Bing cherry with notes of cocoa powder, cardamom, and fine leather. On the palate, brambly layers of black cherry, blackberry and black raspberry come forward with nuances of nutmeg and white pepper. The wine is complex, with bright acidity complimented by a long, lingering finish. The tannins are structured, but soft, and lend a round, rich mouthfeel.

92	Points	
M/i	ne Enthusiast	

Double Gold San Francisco Chronicle Wine Competition

RELEASE DATE	April 2020
BLEND	80% Zinfandel, 19% Petite Sirah, 1% Carignane
APPELLATION	Dry Creek Valley
HARVEST DATES	September 8 - 26, 2018
ALCOHOL	14.5%
FERMENTATION	12 - 17 days in fermenters at 82 - 88°F; pumped over twice daily.



APPELLATION	Dry Creek Valley
HARVEST DATES	September 8 - 26, 2018
ALCOHOL	14.5%
FERMENTATION	12 - 17 days in fermenters at 82 - 88°F; pumped over twice daily.
BARREL AGING	14 months in French, Hungarian and American oak; 28% new oak
BRIX	Average 26.1
РΗ	3.67
TA	6.3g/L
SOILS	Iron-rich, rocky, gravelly loam
VINE AGE	IOO+ years
YIELDS	I - 2 tons per acre