

2019 FARMHOUSE VINEYARD ZINFANDEL

Russian River Valley

Vintage 2019 FARMHOUSE VINEYARD ZINFANDEL RUSSIAN RIVER VALLEY DCV8 VINEYARD CALOAM, CLAY AND ALLUVIAL SOILS 6.3 of OCTOBER 5-11 IN FRENCH, HUNGARIAN & AMERICAN OAK 24.3 22 YEARS 44 ily Owned and Sustainably Farmed Since 1912

HISTORY

This delicious bottling is the fifth vintage of Zinfandel produced from our Farmhouse Vineyard in the Russian River Valley. The vines in our DCV8 Vineyard were among the first to be planted using the Heritage budwood concept to preserve the heritage of iconic old vine Zinfandel vineyards. Cuttings from a pre-Prohibition era vineyard were provided for grafting onto phylloxera-resistant rootstock to create a "young vine" wine with "old vine" Zinfandel characteristics, reminiscent of turn of the century heirloom vines.

GROWING SEASON

Overall, 2019 was a mild growing season with a later start to the summer. This seasonal shift lead to a longer hang time, which allowed for even ripening and full berry development, while retaining natural acidity. Harvest started about one week later than average compared to the last handful of vintages, and the mild growing conditions led to a very long season — fruit was being harvested for nearly 70 days! This extended season allowed us to pick each vineyard block at an ideal level of ripeness to produce balanced, flavorful wines with complexity and nuance.

WINEMAKER COMMENTS

Initially, the aromas show fruit-forward tones of boysenberry, blueberry and cranberry. Subtle notes of coriander and cedar come forward after several minutes of airing. On the palate, flavors of black raspberry, cherry and spiced plum mix with soft undertones of fine leather, white pepper and dark chocolate. The wine is supple with tremendous complexity and silky tannins. The coastal influence leads to a finish is clean and pure with a refined elegance.

BLEND 97% Zinfandel 3% Petite Sirah

FERMENTATION

13 days in fermenters at 82–88°F; pumped over twice daily

BARREL AGING

17 months in French, Hungarian and American oak; 26% new oak

ALCOHOL | 14.2%

BRIX | 24.3

РН | 3.76

TA | 6.3 g/L

HARVEST DATES October 5–11, 2019

VINE AGE | 22 years

SOILS Huichica loam, clay and alluvial soils

YIELDS About 4 tons per acre