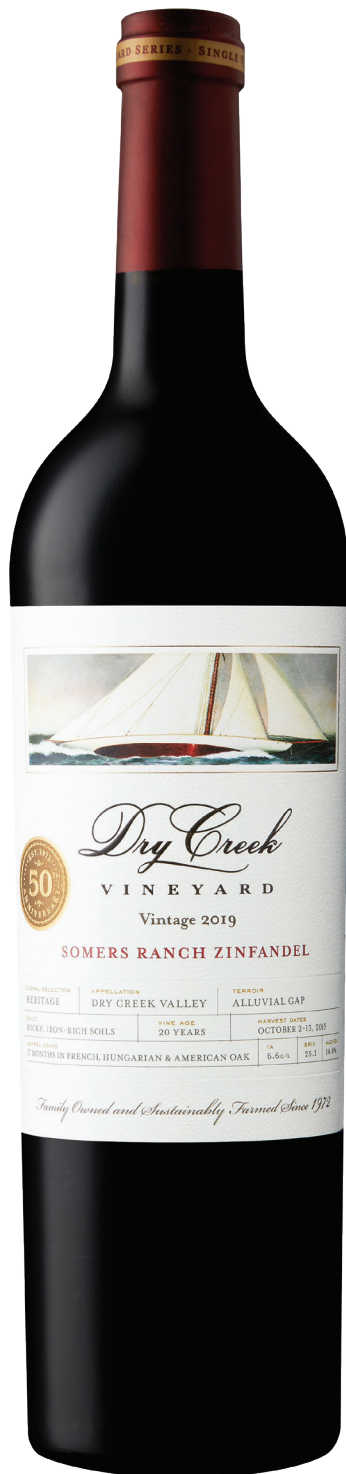




2019 SOMERS RANCH ZINFANDEL

Dry Creek Valley



HISTORY

Somers Ranch is located at the eastern edge of the Dry Creek Valley. Most of the ranch has eastern facing hillside vineyards which allow for optimum sun exposure. The grapes for this wine come from two adjacent parcels that overlook the ranch. This was one of the first vineyards in the Dry Creek Valley to be planted using the Heritage Clone. Now 20 years old, these vines produce rich, flavorful grapes that are balanced and juicy.

GROWING SEASON

Overall, 2019 was a mild growing season with a later start to the summer. This seasonal shift led 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

This incredible vineyard provides us with a wine that is dark and rich with aromas of black cherry, blackberry and raspberry compote, mixed with hints of marzipan, cocoa and wild sage. The palate is reminiscent of a mixed berry pie with a touch of toasty cedar. Subtle notes of nutmeg, cinnamon and clove add to the lush mouthfeel. This bold Zinfandel is luxurious and fresh with firm tannins and structure.

BLEND

90% Zinfandel
10% Petite Sirah

FERMENTATION

11–15 days in fermenters at 82–88°F;
pumped over twice daily

BARREL AGING

17 months in Hungarian, French and
American oak; 27% new oak

ALCOHOL | 14.6%

BRIX | 25.1

PH | 3.78

TA | 6.6 g/L

HARVEST DATES

October 2–13, 2019

VINE AGE | 20 years

SOILS

Rocky, iron-rich

YIELDS

3–4 tons per acre

94
POINTS

Wine Spectator