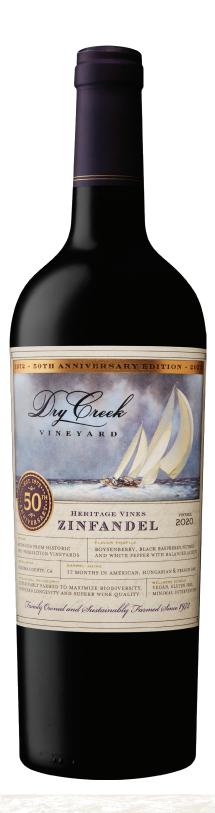


2020 HERITAGE VINES ZINFANDEL

Sonoma County



HISTORY

The development of the Heritage Clone was initiated in 1982 to preserve the tradition and "heritage" of old Zinfandel vineyards. Cuttings from a pre-Prohibition era vineyard were grafted onto phylloxera-resistant rootstock. Then, for several years we worked diligently to screen and propagate virus-free vines that would ultimately produce a crop. Finally, in 1997 the process concluded with a "young vine" wine with "old vine" Zinfandel characteristics, reminiscent of turn of the century heirloom vines. Today, Heritage Vines Zinfandel represents the standard for delicious, well balanced Zinfandel from Sonoma County.

GROWING SEASON

The fall and winter rains of the 2020 growing season were slightly below average, but spring rains helped to increase the total rainfall. Heat waves in mid-August and the first week of September set off a fast-paced early stretch of harvest. Nature dealt some unexpected cards with the Walbridge Fire in August, in a remote forested area, and the Glass Fire in September, located on the eastern side of Sonoma County. Ever focused on quality, our winemaking team implemented an intensive plan for evaluating grapes prior to harvesting. After detailed analysis of each block within each vineyard, we were proud to produce beautifully structured, complex and delicious wines from the challenging vintage.

WINEMAKER COMMENTS

The 2020 Heritage Vines Zinfandel is delicious and wonderfully balanced. This vintage presents alluring aromatics of boysenberry, black raspberry and plum with nuances of toasty cedar, warm spices and white pepper. On the palate, brambly flavors of dark berries come forward. The wine is complex, with bright acidity complimented by deeper notes of nutmeg, cardamom and mocha. From start to finish, this remarkable wine offers refreshing acidity paired with excellent structure.

BLEND

86% Zinfandel 13% Petite Sirah 1% Carignane

FERMENTATION

12–16 days in fermenters at 82–88°F; pumped over twice daily

BARREL AGING

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

ALCOHOL | 14.8%

BRIX | 25.4

PH | 3.71

TA | 6.1 g/L

HARVEST DATES

September 19-28, 2020

VINE AGE | 22–110 years

SOILS

Clay loam at hillside and benchland vineyard sites

YIELDS

3–6 tons per acre

PREVIOUS VINTAGE

92
POINTS
WINEENTHUSIAST

91
POINTS
Wine Spectator

92 POINTS JEB DUNNUCK