

2020 WALLACE RANCH ZINFANDEL

Dry Creek Valley



^{blend} 97% zinfandel,	3% ali	CANTE BO	USCHET	
harvest dates SEPTEMBER 25-2	29, 202	0		
BARREL AGING 16 MONTHS IN FR AMERICAN OAK;			N AND	
аlсоног 14.5%	^{рн} 3.65		та 6.3 g/L	
SOILS YOLO SANDY LOAI	M			
vine age 26 years		3-4 tons per acre		
FLAVOR PROFILE		ANBERRY C	ARDAMOM	NUTMEG
• Spicy Balanced		1101	t-Forward matic	1
FOOD PAIRINGGoudaIndian-Spiced (Curry	Diai	sed Lamb becued Sh	ondinito

HISTORY

Our Wallace Ranch Zinfandel is a shining example of the preservation of iconic Old Vine Zinfandel. This incredible vineyard is on the home property of Proprietors Kim and Don Wallace, and was the first to be planted using the Heritage Clone in 1994. To develop this clone, we grafted budwood from a pre-Prohibition vineyard onto phylloxeraresistant rootstock in our estate Wallace Ranch vineyard, forever preserving the heritage of the old vines and crafting a "young vine" wine with "old vine" characteristics.

GROWING SEASON

The fall and winter rains of the 2020 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 fastpaced 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

Initially, the aromas express fruit-forward tones of black cherry, blackberry and raspberry. In the background, subtle notes of coriander, white pepper and cumin emerge after several minutes of airing. On the palate, flavors of cranberry and boysenberry pie mix with soft undertones of cardamom, nutmeg and mocha. The wine is supple with tremendous complexity and symmetry between fruit, alcohol, tannin and acid.