

2020 HISTORIC BLOCKS ZINFANDEL

Dry Creek Valley

HISTORY

The Petite Sirah varietal has traditionally played an important role in producing our world-class Zinfandel wines. We blend Petite Sirah into several of our Zinfandel bottlings to give the wine a solid backbone with fleshy tannins and excellent acidity. In certain vintages, we decide to bottle a small amount of Petite Sirah to more fully express this incredible variety. This wine was produced from a specific hillside in our iconic Endeavour estate vineyard in the Lytton Springs district of the Dry Creek Valley.

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 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

From the first moments of airing, this Petite Sirah exudes aromas of blackberry and ripe plum with nuances of nutmeg, coriander and fine leather. The palate is defined by flavors of black cherry, white pepper, cinnamon and mocha. The tannins are firm, but well-integrated with a long and lingering finish. Dark, deep and rich, this vintage of Petite Sirah tastes luxurious and full.

BLEND

Vintage 2020 Historic Blocks

ZINFANDEL

UES & ALLUVIAL FANS 25-104 YEARS

C PRE-PROHIBITION BUDWOOD DRY CREEK VALLEY

IN FRENCH, HUNGARIAN AND AMERICAN OAK 14.8% 25.5

Family Owned and Sustainably Farmed Since 1972

77% Zinfandel 15% Petite Sirah 8% Alicante Bouschet

FERMENTATION

10–14 days in fermenters at 82–88°F; pumped over twice daily

BARREL AGING

18 months in French, Hungarian and American oak; 29% new oak

ALCOHOL | 14.8% BRIX | 25.5 PH | 3.61 TA | 6.4 g/L HARVEST DATES August 29–September 14, 2020

VINE AGE | 25–104 years

SOILS Huichica loam, clay, alluvial soils

YIELDS 2–3 tons per acre