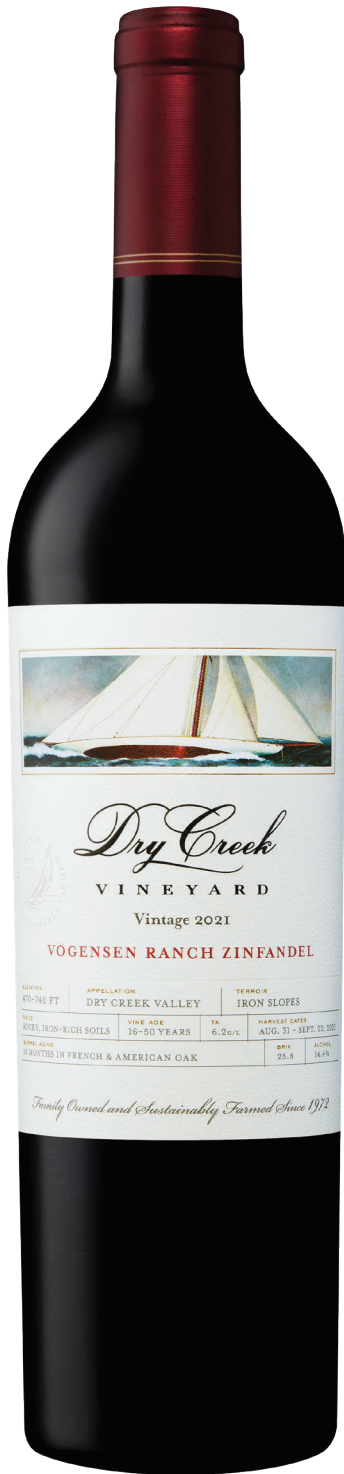




2021 VOGENSEN RANCH ZINFANDEL

Dry Creek Valley



HISTORY

Rising up to 800 feet off the valley floor, Vogensen Ranch is located on the back of Bradford Mountain and is one of the more extreme growing sites in all of Dry Creek Valley. We have isolated a steeply sloped, well-draining area of the vineyard called “Barn Block” to create this bottling for our single vineyard series. The undulating nature of the terrain and east-facing sun exposure provide grapes that are beautifully ripened and lead to a wine that is silky, textured and well-balanced.

GROWING SEASON

The 2021 growing season was moderate and consistent, with more typical start and end dates for our 50th harvest. Due to drought conditions, we saw less shoot growth, so we gave the vines extra care and attention when managing canopies and crop loads. The shorter shoots, combined with a below average fruit set, led to our yield being down across the harvest compared to the prior year. However, the quality was very high overall.

WINEMAKER COMMENTS

Aromas of blueberry, blackberry and black cherry jump from the glass and intermix with spicy nuances of nutmeg, cinnamon and black tea. Juicy, rich, dark-fruit flavors of brambleberries and plum come forward, combined with deeper notes of black pepper and mushroom. The soft tannins flesh out the vibrant finish, all framed by refreshing acidity and superb roundness.

BLEND

84% Zinfandel
16% Petite Sirah

FERMENTATION

11–16 days in fermenters at 82–88°F;
pumped over twice daily

BARREL AGING

16 months in French & American oak;
28% new oak

ALCOHOL | 14.4%

BRIX | 25.8

PH | 3.63

TA | 6.2 g/L

HARVEST DATES

August 31–September 22, 2021

VINE AGE | 16–50 years

SOILS

Rocky, iron-rich

YIELDS

Less than 1 ton per acre