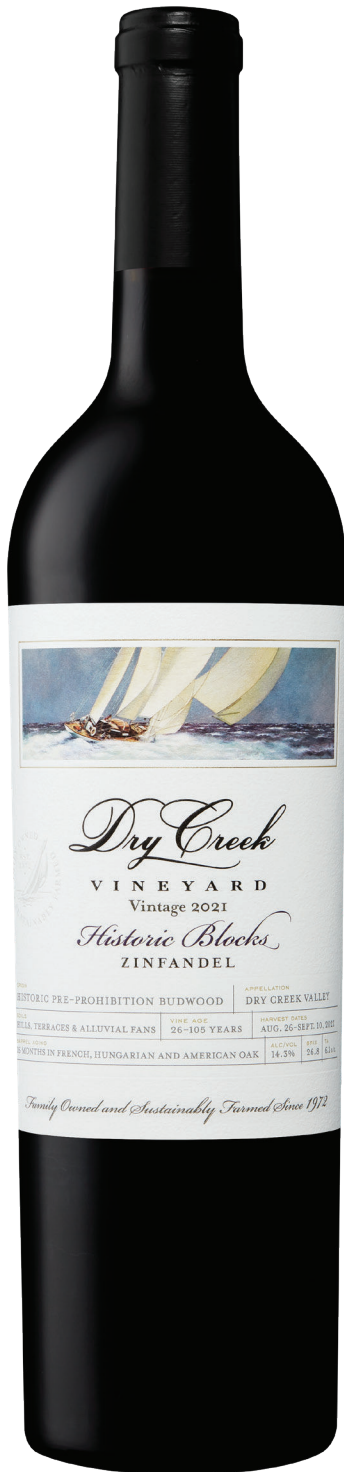




2021 HISTORIC BLOCKS ZINFANDEL

Dry Creek Valley



HISTORY

Our Historic Blocks Zinfandel is a tribute to the legacy vineyards of Dry Creek Valley and our family winery's enduring commitment to preserve the extraordinary heritage of Zinfandel. Located primarily along the eastern bench of the valley, specific blocks of old vine Zinfandel were selected as the backbone of this robust and luxurious wine. These century-old, gnarled vines are still tended to by hand, preserving this beloved tradition and living testament to the remarkable history of our home appellation.

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 last year's. However, the quality was very high overall.

WINEMAKER COMMENTS

Our 2021 vintage presents inviting aromatics of black cherry, blackberry and plum with notes of chai, nutmeg and white pepper. On the palate, layers of blueberry and black currant come forward with nuances of baking spices and marzipan, as well as hints of thyme, sage and mocha. The wine is full-bodied, with deep richness and impeccable balance alongside a lingering finish.

BLEND

79% Zinfandel
15% Petite Sirah
6% Alicante Bouschet

FERMENTATION

10–16 days in fermenters at 82–88°F;
pumped over twice daily

BARREL AGING

16 months in French, Hungarian,
and American oak; 28% new oak

ALCOHOL | 14.3%

BRIX | 26.8

PH | 3.58

TA | 6.1 g/L

HARVEST DATES

August 26–September 10, 2021

VINE AGE | 26–105 years

SOILS

Hills, terraces & alluvial fans