



## 2022 FARMHOUSE ZINFANDEL

Russian River Valley



### HISTORY

This delicious bottling is the eighth vintage of Zinfandel produced from our Farmhouse Vineyard in the Russian River Valley. The vines in our Farmhouse Vineyard were among the first to be planted using the Heritage budwood concept to preserve the heritage of iconic old vine Zinfandel vineyards. Cuttings from a pre-Prohibition era vineyard were grafted onto phylloxera-resistant rootstock to create a “young vine” wine with “old vine” Zinfandel characteristics.

### GROWING SEASON

The 2022 harvest was compressed, starting with an early budbreak in the spring. A heatwave at the beginning of September accelerated ripening and shifted the timeline of a significant number of vineyards, setting the earliest recorded picks in the history of our family winery, particularly for red varieties. Fortunately, some rain following the heatwave mitigated the increase in sugars, resulting in a high-quality, yet short and intense harvest that spanned just 44 days. We are pleased with this vintage — cluster and berry sizes were down, but aromatics and flavors in the wines are abundant!

### WINEMAKER COMMENTS

This vintage initially displays brambly aromas of blackberry and raspberry. Subtle notes of marzipan, thyme and chai spice come forward after several minutes of airing. On the palate, flavors of black cherry, ripe raspberry and baking spices mix with soft, earthy and floral undertones. The wine is bright with refreshing acidity and rustic tannins.

### BLEND

95% Zinfandel  
5% Petite Sirah

### FERMENTATION

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

### BARREL AGING

16 months in French, Hungarian and American oak; 31% new oak

ALCOHOL | 14.1%

BRIX | 25.1

PH | 3.71

TA | 6.1 g/L

### HARVEST DATE

September 3–13, 2022

VINE AGE | 25 years

### SOILS

Huichica loam, clay and alluvial soils

94  
POINTS  
Wine Spectator