



## 2022 FOUR CLONES VINEYARD ZINFANDEL

Dry Creek Valley

### HISTORY

This delicious Zinfandel comes from our Four Clones Vineyard, located right in front of our family winery. The incredible 4.4-acre property is a throwback to a bygone era of grape growing. Planted in 2009, this traditional head-pruned, dry-farmed Zinfandel vineyard incorporates four distinct clones: Bradford Mountain, St. Peter's Church, Primitivo and DuPratt on St. George rootstock. This vintage includes a touch of Petite Sirah and Alicante Bouschet, planted adjacent to the Zinfandel. Our desire is to preserve the heritage and authenticity of old vine vineyards for generations to come.

### GROWING SEASON

The 2022 growing season started 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 very pleased with this vintage.

### WINEMAKER COMMENTS

This vintage includes a touch of Petite Sirah and Alicante Bouschet, planted adjacent to the Zinfandel. At first swirl, fragrant aromas of cherry pie, wild blackberries and spiced plum come forward. A few minutes of airing reveal notes of cranberry sauce, oak toast, espresso and cumin. On the palate, cherry pie, blackberry and ripe blueberry linger with notes of cocoa powder, allspice and sweet tobacco. The tannins are silky and smooth to lend a round, rich mouthfeel. Full-bodied and complex, this estate Zinfandel is impeccably balanced with a mouthwatering finish.



### BLEND

87% Zinfandel  
11% Petite Sirah  
2% Alicante Bouschet

### FERMENTATION

11-15 days in fermenters at 82-88°F;  
pumped over twice daily

### BARREL AGING

16 months in French, Hungarian and  
American oak; 34% new oak

ALCOHOL | 13.9%

BRIX | 24.1

PH | 3.64

TA | 6.1 g/L

### HARVEST DATES

August 30-September 22, 2022

VINE AGE | 13 years

### SOILS

Yolo sandy loam

### YIELDS

Less than 1 ton per acre

92  
POINTS

Wine Spectator