



2022 SOMERS RANCH ZINFANDEL

Dry Creek Valley



HISTORY

Somers Ranch is located at the eastern edge of the Dry Creek Valley. Most of the ranch has eastern-facing hillside vineyards which allow for optimal sun exposure. The grapes for this wine come from two adjacent parcels that overlook the ranch. This was one of the first vineyards in the Dry Creek Valley to be planted using the Heritage Clone. Now over 20 years old, these vines produce rich, flavorful grapes that are balanced and juicy.

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 incredible vineyard provides us with a wine that is dark and rich with fruit-forward aromas of blackberry pie, boysenberry and black cherry, mixed with hints of white and black pepper, cumin and cocoa powder. The palate is lively with blackberry pie, boysenberry, mixed cherries and plum. Subtle notes of pepper, sage brush and espresso add to its lush and complex mouthfeel. This bold Zinfandel exudes luxury with its exceptional depth and refined finish.

BLEND

76% Zinfandel
24% Petite Sirah

PH | 3.60

TA | 6.5 g/L

FERMENTATION

3 days cold soak; 12–14 days in fermenters at 82–88°F; pumped over twice daily

HARVEST DATES

September 10–21, 2022

VINE AGE | 23 years

BARREL AGING

16 months in French, Hungarian, and American oak; 30% new oak

SOILS

Rocky, iron-rich

ALCOHOL | 14.5%

BRIX | 25.3

93
POINTS
Wine Spectator