



2007 OLD VINE ZINFANDEL

Wine Enthusiast - “90 POINTS”

February 2011

Dry, with rich, extracted flavors of berry jam, red licorice, milk chocolate and pepper spice. It's a very good, robust Zinfandel for drinking with barbecue and short ribs.

Connoisseurs' Guide to California Wine - “88 POINTS”

January 2011

This bright and balanced effort is assuredly lighter than what has become the Zinfandel norm of the day, and its spry, fat-free blackberry fruit flavors are unencumbered by heat. It is firm by a touch of slightly grippy back-palate tannin, but service with food and a few years of aging are certain to make its youthful astringency moot.

Wine Spectator Magazine - “88 POINTS”

June 30, 2010

Zesty and briary, offering black raspberry and toasty anise aromas and lively smoky plum, sage and pepper flavors that finish with a touch of tannin.

2006 OLD VINE ZINFANDEL

Santé

September 2009, Volume 13.5

Nose of black fruit, baked raspberries, and cardamom with a palate of dried red fruit. Medium bodied with moderate wood tannins and medium acidity. Pairs well with rich, dense foods such as prime rib with scalloped potatoes.

Wine Enthusiast Magazine - “91 POINTS – EDITORS’ CHOICE”

August 2009

They say the vines average 80 years of age, which means who knows where those old roots have explored. For that matter, who knows what the grape varieties really are. The wine is the least fruity of the winery’s current Zins. While it shows berry-cherry and licorice flavors, it’s notable for hard-to-describe earthy, mineral and mushroomy tastes that are interesting and unique.

Connoisseurs’ Guide to California Wine - “88 POINTS – ONE PUFF”

May 2009

Although the least expensive of the Dry Creek special bottlings, this one is the most obviously deep in fruit, and it is that fruit that helps the wine overcome an extra measure of tannin in the latter palate and finish. Along the way, it is decently focused on the spice and dust of Dry Creek and comes with just a touch of a barky, earthy tone, perhaps owing to its noticeable Petite Sirah component.

Colorado Wine News

April - June 2009

Contains 16% petite sirah and spent eighteen months in 46% new French and American oak. A soft nose of cherry, raspberry, pepper, and a touch of vanilla oak repeats on the palate as juicy flavors with the additions of moderate acidity and tooth-coating tannin. It finishes medim-broad and truncated. Well put together.

California Grapevine - “HIGHLY RECOMMENDED”

April - May 2009

Medium-dark purplish ruby; attractive, forward, plummy, sweet red raspberry and strawberry fruit aroma with notes of dill and vanilla; full body; rich, textured, very ripe raspberry fruit flavors with a full, rounded mouthfeel; full tannin; lingering aftertaste. Shows prominent oak.

The Wine News - “91 POINTS”

March/April 2009

Garnet hue with a fuchsia rim. Black cherry and violet aromas with a note of chalkiness. Fresh raspberry fruit with a youthful tannic structure and lively acids. Lengthy close with a tiramisu-like richness.

2005 OLD VINE ZINFANDEL

Wine Enthusiast Magazine - “90 POINTS”

August 2008

The wine is close in quality to Dry Creek’s spectacular single-vineyard ’05 Zins. Dry and softly tannic, it features flavors of blackberries, cherries, chocolate, cola and spice.

Quarterly Review of Wines - “FIVE STARS”

Summer 2008

Big, rich, chewy, bramble, French roast and earth flavors.

Connoisseurs’ Guide to California Wine - “88 POINTS – ONE PUFF”

May 2008

Just about every aspect of this burly, young, big-bodied wine speaks to ripeness and size, yet there is a very solid center of blackberry fruit throughout. It shows elements of spice and dark chocolate along with a strong streak of berries, and it ends with hard-charging tannins making the case for a few years of age.

California Grapevine - “88 POINTS – HIGHLY RECOMMENDED”

April - May 2008

Medium-dark to dark purplish ruby; attractive, intense, jammy, ripe blackberry fruit aroma; full body; big, rich, concentrated, briary, very ripe raspberry fruit flavors with a touch of white pepper; full tannin; lingering aftertaste.
