



DRY CREEK VINEYARD
HERITAGE VINES ZINFANDEL

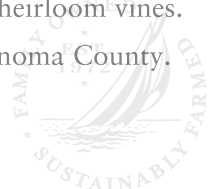
FIRST YEAR PRODUCED 1997	APPELLATION SONOMA COUNTY
SOILS VALLEY BENCHLAND, CLAY LOAM	YIELDS 3-6 TONS PER ACRE



PRESERVING THE HERITAGE OF ZINFANDEL

Heritage Vines Zinfandel affirms our passion and dedication to what has become California’s signature grape varietal. The development of heritage vines began as an experimental project initiated in 1982 to preserve the tradition and “heritage” of historic, old vine Zinfandel vineyards. Cuttings from Mazzoni Ranch, a pre-Prohibition vineyard in the Dry Creek Valley, provided budwood for grafting onto phylloxera-resistant rootstock. Then, for several years we worked diligently to screen and propagate virus-free vines that would ultimately produce a crop. Finally, in 1997, the process concluded with a “young vine” wine that displayed “old vine” Zinfandel characteristics reminiscent of turn of the century heirloom vines. Today, Heritage Vines Zinfandel represents the standard for delicious, well-balanced Zinfandel from Sonoma County.

Family Owned and Sustainably Farmed Since 1972

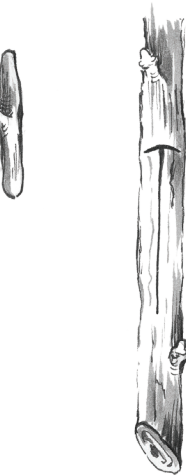


DRY CREEK VINEYARD
ZINFANDEL HISTORY

DURING THE 1980s, ZINFANDEL WENT THROUGH AN AWKWARD STAGE. White Zinfandel became quite popular and, though it steered production in a direction that many red wine drinkers shun, it did preserve cherished old vines. Meanwhile, wineries like Dry Creek Vineyard, and others enamored with the qualities of Zinfandel, were on a mission to preserve, protect and promote red Zinfandel. In 1982 Dry Creek Vineyard began the process of protecting Zinfandel vines planted in the late 1800s and early 1900s. Zinfandel vines were dying or being torn out to make room for housing developments or other high yielding varieties. To preserve the lineage, cuttings from old vines were selected and grafted onto new rootstock, thus creating “Heritage” Zinfandel vines.



DORMANT BUDWOOD IS HARVESTED AND STORED UNTIL SPRING GRAFTING. A BUD IS REMOVED BY SLICING INTO THE BUDWOOD AT A 45° ANGLE TO KEEP SOME WOOD ATTACHED.



A T-SHAPED CUT IS MADE INTO THE CHOSEN ROOTSTOCK AND A SMALL AMOUNT OF BARK IS PEELED BACK. THE BUD IS SLID INTO THE T-CUT, AND THE LOOSE BARK IS FOLDED BACK AROUND THE BUD.



THE NEW GRAFT IS WRAPPED WITH GRAFTING TAPE, LEAVING ONLY THE BUD EXPOSED. THE TAPE IS REMOVED THE FOLLOWING FALL ONCE THE BUD HAS ATTACHED AND STARTED TO GROW.

One of James Laube’s “Smart Buys in California Zinfandel”
Wine Spectator

WINEMAKING NOTES
HERITAGE VINES ZINFANDEL

FERMENTATION
12-14 DAYS IN FERMENTERS, PUMPED OVER TWICE DAILY

BARREL PROFILE
FUSION BARRELS COMPOSED OF FRENCH, AMERICAN & HUNGARIAN OAK



OUR HERITAGE VINES ZINFANDEL presents enticing aromatics of black cherry, boysenberry and plum with a hint of toast and white pepper. On the palate, brambly flavors of black raspberry and dark chocolate come forward. The wine is complex, with bright acidity complimented by notes of berry jam and a touch of ginger. The tannins are silky and smooth to lend a round, rich mouthfeel. From start to finish, this remarkable wine offers refreshing acidity paired with excellent structure.

THE FIRST NEW WINERY AFTER PROHIBITION
DRY CREEK VINEYARD

FOUNDED 1972	WINE PIONEER DAVID S. STARE	ESTATE VINEYARD ACRES 185 SUSTAINABLY FARMED
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FOUNDED IN 1972 by David S. Stare, Dry Creek Vineyard was the first new winery in the Dry Creek Valley following Prohibition. Dave’s vision to start a winery modeled after a Loire Valley chateau reintroduced the world to the wines of northern Sonoma County. Today, his daughter Kim Stare Wallace continues to build on these established traditions while innovating for the future. With the second generation firmly at the helm, the stewardship and future of Dry Creek Vineyard has never been brighter.

