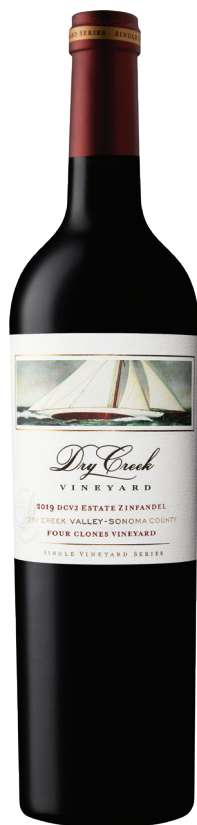


2019 DCV2 ESTATE ZINFANDEL – FOUR CLONES VINEYARD – DRY CREEK VALLEY



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

Overall, 2019 was a mild growing season with a later start to the summer. This seasonal shift led to a longer hang time, which allowed for even ripening and full berry development, while retaining natural acidity. Harvest started about one week later than average compared to the last handful of vintages, and the mild growing conditions led to a very long season — fruit was being harvested for nearly 70 days! This extended season allowed us to pick each vineyard block at an ideal level of ripeness to produce balanced, flavorful wines with complexity and nuance.

WINEMAKER COMMENTS

At first swirl, fragrant aromas of coriander, cumin and cocoa powder come forward. A few minutes of airing reveal notes of black cherry, cranberry sauce and plum. On the palate are characters of ripe raspberry, blueberry and blackberry, with lingering white pepper, mocha and cinnamon. 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.

RELEASE DATE	September 2021
BLEND	85% Zinfandel, 9% Petite Sirah, 6% Alicante Bouschet
APPELLATION	Dry Creek Valley
HARVEST DATES	September 17–October 5, 2019
ALCOHOL	14.7%
FERMENTATION	12–17 days in fermenters at 82–88°F; pumped over twice daily.
BARREL AGING	18 months in French, American and Hungarian oak; 28% new oak
BRIX	Average 25.4
PH	3.75
TA	6.4 g/L
SOILS	Yolo sandy loam
VINE AGE	10 years
YIELDS	Less than 1 ton per acre

