

2022 OLD VINE ZINFANDEL

Estate Vineyard, Dry Creek Valley

VINTAGE NOTES

2022 was an interesting vintage. After a very dry winter, we had some inclement weather events in spring during budbreak and bloom where frost and some hail reduced our already small crop. The growing season was quite warm which pushed ripening up a few weeks from average. All in all though, the quality was very high as the yields were incredibly low. This gave tons of depth and concentration to each of the wines made from this vintage.

WINEMAKER NOTES

Our Old Vine Zinfandel grows right next door to our estate vineyard. The vines are self-preserving because of their age so even in a dry vintage like 2021, they are healthy and have a balanced crop. The grapes were hand harvested and then cold soaked for 4 days in an open top tank. The fermentation was with indigenous yeast and took about 12 days to complete. The wine then aged in a mix of new and used French oak barrels for 16 months before being bottled un-fined and unfiltered.

TASTING NOTES

Our 2022 Old Vine Zinfandel starts with aromas of roasted strawberry, red cherry, strawberry jam, fruit leather, rose petals, and a hint of pepper. The palate is juicy with lots of red berry fruit on the front palate but great tannins and depth on the mid palate and finish. The acidity at the very end makes this wine bold but almost light feeling. Unbelievably delicious.

100% Old Vine Zinfandel

Cases Produced | 337

Alcohol | 13.9%

Oak/Stainless Profile | 28.5% new French oak 5% New French Oak, 71.5% Used French Oak

