

2017 ZINFANDEL LATE

Watson Vineyard, Dry Creek Valley

VINTAGE NOTES

Although 2017 was overall a very challenging harvest in Sonoma County, our small pocket of Dry Creek Valley was well protected from most of the struggles that faced other regions. The growing season was very warm and dry without much of the fog that generally drapes Dry Creek in the summer mornings.

WINEMAKER NOTES

Our Zinfandel Dessert Wine “LATE” was created by starting with a small portion of our 2017 Watson Old Vine Zinfandel and blending in a curated selection of locally produced 191 proof distilled grape spirits and chose that proof over 170 and 180 proof. We felt the 191-proof tasted purer as it is twice distilled. This allowed us to really focus on the flavor of the wine. Our team had the enviable job of sampling many brandies and many blending percentages before narrowing the final result down to this offering. While doing so, our desire was to produce more of a “ruby” style – brighter and fruitier and less domineering than a “tawny” style wine and therefore more versatile – equally compatible with a variety of desserts and cheeses or enjoyed on its own while relaxing at the end of the day.

TASTING NOTES

On the nose, enjoy hints of hibiscus, deep red plum, and bay leaf.

On the palate, dried raspberries, baked plum, dark cherries, and toasted pralines.

This wine pairs beautifully with bold cheeses and dark chocolates. The slightly higher alcohol of this port-style wine helps to preserve it after being uncorked, allowing it to be returned to for many days.

100% Zinfandel

Cases Produced | 702

Alcohol | 18%

Oak Profile | 100% used French oak barrels

