



### THE VINEYARD

Once again, in 2023, we elected to use Duane Jardine's Zinfandel vines for our Late Harvest Zinfandel. The vintage was perfect for top-quality Late Harvest. In fact, Duane's crop load more than doubled from the previous year, as the record-breaking off-season rains significantly impacted his vines for the better! The vineyard is located at the crossing of Adelaide and Nacimiento Lake Drive. The vines are dry-farmed and solely rely on rainwater. Also, the vines are "head trained" in a goblet fashion. This old-world method is typical for dry-farmed vineyards in California. The vineyard is super steep and can only be worked with a track layer tractor... everything about this vineyard is a serious farming challenge. The soils are rocky, featuring limestone and shale sections at the very top of the rows. Each vine only hangs 4 to 6 clusters per vine, and the canes only grow to 4 feet in length. The grapes were hand-harvested at sunrise on October 10, 2023, using a 10-man picking crew

### THE WINEMAKING

My son, Abraham Frankel, and I transported the grapes from the vineyard and back to our winery using my flatbed trailer. Only 2.55 tons total were harvested. Right away Abraham and I both noticed just how incredibly sweet these grapes tasted, but also how healthy and plump the berries looked. Upon arriving at our winery, we offloaded and crushed the grapes immediately and noted that the BRIX was averaging about 24.0 even. The following day the BRIX climbed to 25.0, and three days post crush had jumped to a whopping 28.0! Now we have a late harvest wine in the making! This time we tank fermented the lot in our smallest stainless tank. This enabled us to chill it down during the 2-week long fermentation, thus slowing its pace and ensuring that the yeast would not build up too much heat. To my surprise, the wine finished primary at 16.8% alcohol with just a small amount of sugar untouched. We drained the tank and pressed the skins, followed by a winter racking and frequent topping of the barrels. I bottled the entire lot (5 total barrels); producing 240 cases of this Late Harvest.

### THE TASTE

This Zinfandel dessert wine has it all! Its balance of sweetness, acidity, alcohol, and ripe fruit flavors is outstanding. The taste is decadence in a glass; an exquisite, delicious wine with flavors of cassis, sweet cherry pie, honey, and melted dark chocolate. Cherry and jammy-plum aromas lead to a fragrant and powerful finish. There's a subtle note of earthy spice on the back end with baked pie crust and red velvet flavors holding in the mid-palate. The texture is super agreeable and charming. It's framed with raisin and prune and wears its high alcohol with ease. Drink upon release, this wine will continue to improve well past 2030.

-Paul Frankel, Winemaker

### THE FACTS

**Varietal Composition:** 100% Zinfandel

**Appellation:** Paso Robles

**Vineyard:** Duane Jardine

**Block:** Jardine Nut House

**Finished Alcohol:** 16.8%

**Residual Sugar(G/F):** 2.50 g/100ml

**Total Acid:** 0.75 g/100ml

**pH:** 3.35

**Bottling Date:** May 16, 2024

**Release Date:** June 1, 2024

**Total Production:** 240 Cases

**Bottle Size:** 500 ml