



THE VINEYARD

Our 2022 Late Harvest Zinfandel was a glorious mistake. This fruit was intended for our Zinfandel but was perfect for a Late Harvest wine! In 2022 the grape crop was super low yielding causing it to ripen very fast and end up being 32 BRIX at harvest. These grapes were grown at Duane Jardine's Adelaide Road Vineyard. The breathtaking site has an extremely steep hillside, making it ideal for high-quality grape production. The vines are "old school" dry-farmed, head-trained, and planted ten feet apart. The soil is a mix of calcareous and clay-loam but also has limestone outcroppings. Each vine only hangs 4 to 6 clusters per vine, and the canes only grow to 4 feet long. That growing season was intense! A combination of poor bloom and fruit set led to a small crop that matured very early in the fall. The grapes were hand harvested on September 10, 2022, using a 10-man picking crew and a tracklayer tractor.

THE WINEMAKING

The grapes were transported in 2 half-ton picking bins and brought to the winery for immediate destemming and cold soaking. Right then, it was plain to see what would transpire - the grapes would soak up in sugar and make for a perfect Late Harvest production. On the day of harvest, the BRIX averaged 26, but the next day jumped to 32! Then I knew we were making Late Harvest Zinfandel and changed my protocol accordingly. I selected "Premium Zinfandel" yeast for fermentation, and just like I thought, the fermentation left the wine at 8.94% residual sugar. At that point, we drained the bins, pressed the skins, and settled the wine in a small stainless tank for one week before barreling it down into 2-300L once-used American Barrels. The wine shows excellent acidity on the finish because it did not go through malolactic fermentation.

THE FACTS

Varietal Composition: 100% Zinfandel
Appellation: Paso Robles
Vineyard: Duane Jardine
Block: Jardine Nut House
Finished Alcohol: 15.0%
Residual Sugar(G/F): 8.94 g/100ml
Total Acid: 0.82 g/100ml
pH: 3.45
Bottling Date: May 18, 2023
Release Date: June 1, 2023
Total Production: 94 Cases
Bottle Size: 500 ml

THE TASTE

This 2022 Late Harvest Zinfandel is an exceptional find; it's a wine that only comes around during certain vintages. It tastes wonderful, containing a sweet, silky taste perfectly balanced with fresh acidity. It has ripe fruit aromas of raisin, plum, blackberry, and boysenberry. The flavors of black fig, cooked strawberry, black plum, and blueberry meld nicely with the soft texture and smooth finish. This wine is full-bodied, moderately tannic, and exceptionally ripe and juicy. Get your bottle right away because we only produced 94 cases. You can drink this wine upon release, but it will also age well for many years.

-Paul Frankel, Winemaker