

2022 ZINFANDEL
DRY CREEK VALLEY

The 2022 vintage was produced from fruit grown on the western bench of Dry Creek Valley, 200 feet above the valley floor. The vineyard experiences cool, foggy mornings and warm days. Because there is a substantial difference between daytime and nighttime temperatures, the growing season lasts longer, so the grapes mature slowly allowing intense flavor development.

Winemaking

Hand-harvested on September 22, 2022, at 25.9 degrees brix, the fruit was gently crushed and destemmed, and fermented 10 days to dryness. Following pressing, the wine was clarified naturally by settling and then moved to small oak cooperage where it aged for 16 months. We used a blend of sixty-gallon French oak barrels to both enhance and complement the wonderful berry aromas.

Tasting Notes

An absolute pleasure to drink. With an Incredible aromatic bouquet, exuberant in fruit, explosive in wild berry, blackberry, cocoa and spiced coffee flavors that sink deep into the palate. Wonderfully bright and briary in the mouth, with lively acidity giving structure to the intense decadent flavors of chocolate, white pepper, mocha and plum flavors that are rich, deep and long-lasting. Absolutely delicious. Sweet creamy vanilla oak adds polish to the rich velvety tannins and spicy powerful finish. The balance of this quintessential Zinfandel allows great versatility with food.



Appellation:	Dry Creek Valley
Blend:	100% Zinfandel
Barrel Aging:	16 Months
Alcohol:	14.9%
pH:	3.69
RS:	None

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