

RESERVE ZINFANDEL

2010 DRY CREEK VALLEY

In the glass, this 2010 Dry Creek Valley Reserve Zinfandel gives off initial hints of cherry pie and freshly-cut peaches over a base of granitic soils and sun-baked earth. On the palate, it has definite notes of mature red fruits and a velvety body back by heat and spices. As it progresses, flavors of ripe Loganberry seep through the milder French and American oak in the mid-palate. This wine takes a rather brambly turn at the end, and finishes with impressions of dark chocolate and chalky, satisfying tannins.

VINTAGE: 2010

After a series of dry years from 2006-2009 the 2010 was set up for a successful harvest by a wet winter. A cool spring was followed by a lower than average amount of heat placing the region comparable to a University of California at Davis region III, similar to Oakville or Livermore. There was no significant rain during harvest, disease pressure was low and vineyard weeds were not a problem.

The crop size was smaller than average at 80% of “normal”. Fruit flavors were especially intense the wine colors dark. By using our standard “Cool Ferment” technique where yeast is added immediately but the fermentation temperature is held to 75 degrees maximum for red wines we had the advantage of a cool soak without the added problems of unwanted micro flora. We only had about 10-15% new oak for most of the wine. These wines are really fabulous: intense, dark, full of dark fruit flavors. There is still a bit of the holiday spice character that is typical of warmer vintages but it is more subtle.



GRAPE VARIETY:	92.5% Zinfandel 6.5% Petite Sirah 1% Souzao
APPELLATION:	Dry Creek Valley
ALCOHOL (%):	14.5
RESIDUAL SUGAR (%):	0.07
PH:	3.71
ACIDITY (%):	0.71
BOTTLING DATE:	March 2012