

2014 Sonoma County Zinfandel



Harvest Notes

In many ways, the 2014 vintage is one for the record books. The third consecutive drought year, Sonoma County received less than half of its average rainfall. The very dry winter and spring allowed for very early bud break, flowering and harvest. With ideal spring weather conditions, the vines were able to complete flowering quickly, and the resulting crop was much larger than average. We received just enough rain in the spring to charge the soil with water, and cool summer weather allowed for the vines to thrive resulting in the earliest harvest on record.

Winegrower Notes

This hillside vineyard was planted on a steep and rocky slope on our estate at the northern end of Russian River Valley in 1970. We dry-farm these gnarled vines to produce small and compact clusters with incredible fruit intensity and bright acidity. After cluster sorting, destemming and berry sorting, this wine was fermented utilizing open-top fermentation. The wine is then aged in thin staved Bordeaux barrels on fine lees, without racking.

Tasting Notes

This wine exhibits lively aromas of vine-ripened blackberries, boysenberry and baking spices. On the palate the wine's exuberant fruit is in perfect harmony with bright acidity, fine grained tannins and a spice-laden finish. Utilizing Burgundian production techniques produce an elegant and restrained Zinfandel, while still capturing the intensity of the varietal. This wine is delicious upon release but will benefit from 3-7 years of cellar aging.

Vineyard Sources

Cohn Vineyard (Estate), 46 year old vines

Harvest Data

September 12th | Alcohol 15.2% | pH 3.75 | TA 0.63

Fermentation

Cold soaked for 5 days, open top fermentation

Cooperage

30% new French Oak, chateau frères barrels

Bottling

February 2016

Cases Produced

325 cases

Release Date

September 2016