



*Bold and spicy with rich, briary fruit, our Old Vine Zinfandel showcases the complexity and intensity that only truly old vines can yield. For us, “Old Vine” means that the vines are at least 50 years old, and we source grapes for this wine from exceptional vineyards that are closer to 75 years old on average.*

#### VINTAGE

The 2021 Harvest arrived with a soft landing despite the limited water supply and eventual bans on irrigation throughout Dry Creek and Alexander Valleys. We experienced very few extremely hot days and were happily able to allow grapes to ripen at a moderate pace without significant dehydration or loss of acidity. Yields in some varieties were reduced due to low moisture earlier in the season, specifically during budbreak and bloom. However those reduced yields have led to intensely flavored grapes and the subsequent wines made from them ooze varietal character and vibrant mouthfeel.

#### VITICULTURE & WINEMAKING

The grapes were harvested and sorted by hand to ensure uniformly ripened fruit is delivered to the winery. After being lightly crushed they were fermented in small open-top stainless-steel tanks and mixed using pneumatic punch down devices - to facilitate extraction and pumped over to allow for gentle aeration. Free-run wine is drained to barrel after 8 to 12 days on skins and allowed to complete alcoholic fermentation and undergo malolactic conversion. The wines are allowed to evolve for 10 months prior to blending and returned to barrel to integrate for 5 more months prior to bottling. Aged 15 months in 13% New French Oak; 87% Neutral French and American Oak. The grapes were harvested between September 1st and September 27th, 2021.

#### ANALYSIS

VARIETALS	ALCOHOL	PH	TA	CASES
87% Zinfandel 10% Petite Sirah 2% Carignane 1% Alicante Bouschet	15%	3.80	5.52 grams/liter	6,800

#### SIP & SAVOR

The wine invites you in with a depth of aromatics of black plum, fig, and baking spices. Our Old Vine Zinfandel opens with a luscious mouth filling entry of candied figs, baking spices and mocha. Savory notes and lengthy tannins on the mid-palate give way to a rich, velvety dense finish with intense structure. Beautifully balanced, this wine pairs well with Beef Braciola, mushroom sugo, and cherry balsamic pork tenderloin.