



2020 ZINFANDEL

Dry Creek Valley

DIRECTOR'S CUT WINES EMBRACE APPELLATION-SPECIFIC SOURCING, METICULOUS FRUIT SELECTION, AND NUMEROUS BLENDING TRIALS IN ORDER TO CAPTURE THE DISTINCT NUANCES OF SONOMA'S MICRO-CLIMATES.

AROMAS

Wild Berry Jam, Baking Spices, Woody Herbaceousness

FLAVORS

Tart Plums, Fresh Wild Berries, Toasted Brioche

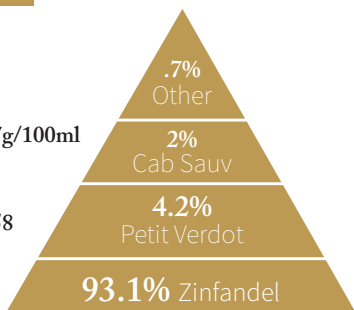
WINEMAKER'S NOTES

The warm spring in 2020 made for early bud break in most regions, followed by a cool March and April and variable temperatures. Temperatures levelled off and stayed consistently warm throughout July and August. During harvest, we ran micro ferments to test for quality, and found that the 2020 vintage wines are tasting exceptional!

BLEND

TA
.57g/100ml

pH
3.58



ALCOHOL
15%

BARREL REGIMEN
100% barrel aged in 30% new French oak and 10% American oak, for 15 months



Dry Creek Valley

There are two techniques for growing Zinfandel in Dry Creek Valley. One consists of traditional farming practices and includes the dry farming of mature vines that are head-trained, spur-pruned, and severely thinned in the spring to produce low yields. The other method utilizes bilateral cordon spur pruning, on-wire trellising, drop irrigation, and carefully manicured canopies. We source our Zinfandel from vineyards that are farmed both ways. The combination produces an illustrious, multi-dimensional wine, showcasing all that Zinfandel has to offer.

With its unique wraparound label designed after a Zoetrope strip, one of the earliest moving picture devices, each Director's Cut label is a replica of a strip from Francis's personal Zoetrope collection.

