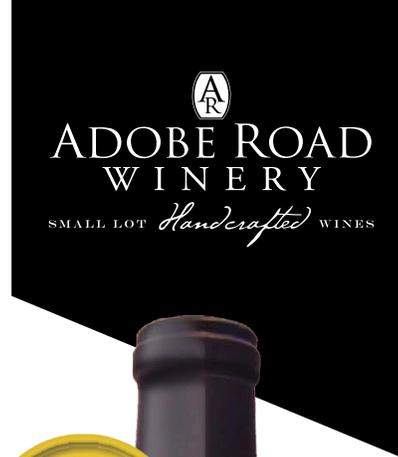


2015

ZINFANDEL

DRY CREEK VALLEY - FAMIGHETTI VINEYARDS



TASTING NOTES

Our 2015 Zinfandel comes from one of our favorite spots in all of Dry Creek Valley, Famighetti Vineyard. Mark and Sheila Farmer, along with their vineyard dog Elsa, farm an incredibly steep, terraced bowl of Zinfandel almost 1,000 feet above the valley floor. A true field blend of Zinfandel, there are even a few Petite Sirah vines planted along with the Zinfandel that give a dark richness and intensity to the wine. Barrel aged 18 months in a mix of new and used oak, the wine has a dark ruby color and jammy aromas of cinnamon and allspice. This Zinfandel is packed full of blue and black fruits, fresh and vibrant. Cinnamon and baking spices play in the middle with a rich mouthfeel and details of cracked black peppercorns and licorice. Ripe raspberries and blueberries fill the palate along with rich vanilla, all framed by silky tannins. The finish lingers, adding emphasis to dark berries and shades of dark chocolate. 91 points, Wine Spectator

WINEMAKER'S NOTES

Zinfandel is always a challenge. One of the most unevenly ripening varieties, you can find the whole spectrum of ripeness on any cluster at any time: green undeveloped berries next to fresh fully ripe berries next to raisins. It's crazy, and a fantastically rewarding wine to make. Once harvested, clusters are sorted at the winery, then fruit is destemmed and berries are sorted again, ensuring that only the best fruit makes it into the fermentation. Grapes are transferred into a closed top fermentation tank and inoculated. Fermentation temperatures peak in the upper 80 degree range, promoting full extraction of flavor and color. The new wine is gently separated from skins and moved to barrels for aging.

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THE VINTAGE

2015 was a bit of a departure from the previous three years. California was in its fourth consecutive year of drought and the vineyards reflected those conditions. The vines woke up early and struggled to produce a smaller crop. Making matters more challenging, cold weather during flowering caused an uneven fruit set, making even Zinfandel more variable which is hard to believe! All of this followed by a few early heat spikes made for challenging conditions. However, the vintage rewarded those who rolled with mother nature and used a combination of common sense and the best technology available to produce superior wines.

INFO

VARIETAL COMPOSITION

100% Zinfandel

APPELLATION

Dry Creek Valley

VINEYARD(S)

Famighetti

BARREL COMPOSITION

60 percent used French oak; 40 percent new French oak

BARREL AGING

20 months

ALCOHOL

15.5%

WINEMAKER

Garrett Martin

CASES

170

ACCOLADES

91 points, Wine Spectator

