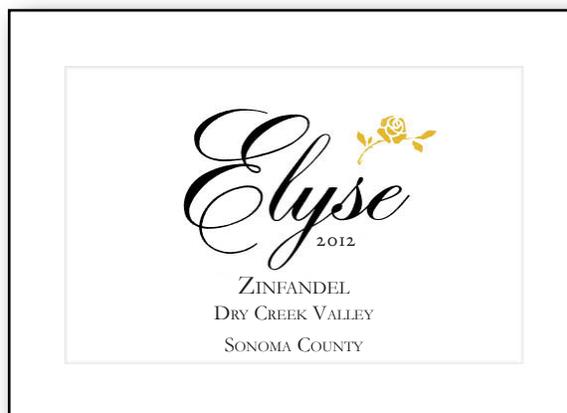


2012

ZINFANDEL
DRY CREEK VALLEY
SONOMA COUNTY



Harvest Dates: 9/15, 9/26
Grape Source: Teldeschi and Ramazzotti Vineyards
Blend: 82% Zinfandel, 12% Petite Sirah, 6% Carignane
Harvest Brix: 24.8°, 24.3° and 27.5°
Maceration: 15 day native yeast fermentation
Aging: 10 ½ months in American Oak (25% new)
pH: 3.61
TA: 6.60 g/L
Alcohol: 15.3%
Production: 1,176 cases 12 pack 750ml



TASTING NOTES:

When it comes to old-vine Zinfandel, we are Napa-centric for sure. And, although we've heard some good things about Dry Creek Valley Zinfandel over the years, we have never crossed the county line, until now. All we can say is, what took us so long?

Our 2012 Dry Creek Valley Zinfandel is garnet red in color with pleasing aromas of baking spice, boysenberry, cherry, citrus, rosemary, chocolate and clove. It is full and rich on the palate with a smooth mouthfeel and flavors of red and black wild berries, mocha, maple and hints of savory herb and citrus zest. This wine is balanced and complex with succulent fruit and subtle dusty tannins on the long finish.

Pair with smoked ribs, grilled meats and pizza or Italian fare.

THE VINEYARD:

Teldeschi Vineyard is located in the heart of the Dry Creek Valley AVA, in Northern Sonoma County. The history of wine grape growing here is among the longest in California with its fertile landscape attracting settlers soon after the Gold Rush. By the late 1880s, the valley had almost 900 acres of vineyards – the majority planted to Zinfandel for which Dry Creek is best known. The Zinfandel vines on Teldeschi Vineyard are some of the oldest existing vines in the valley, planted from 1913 – 1919. The vineyard is located on the Dry Creek bench, with a slight western exposure, at about 300 feet in elevation. The soil is gravelly clay loam, strikingly red in color, and produces amazingly flavorful grapes. This unique soil drains exceptionally well, helping to stress the vines late in the growing season, concentrating varietal character. Dry Creek Valley experiences both coastal and inland influences; long, warm days allow the fruit to fully ripen, while coastal cooling in the evening enables the grapes to mature slowly and retain their acidity and balance.

“A meal with wine is dining - it's a conversation, an event. It's what wine is all about.”

- Ray Coursen, Winemaker & Owner



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