



2013 Zinfandel Florence Vineyard

History

The cool climate and rocky soil of the Florence vineyard in the north of Dry Creek Valley always make for an exceptionally vibrant and intense zinfandel. One of our most aromatic wines, with floral and bright red fruit aromas, and bright lively berry flavors, this is always a popular and food-friendly wine. Planted from the famous St. Peters Church clone of zinfandel, the clusters always have very tiny, intensely flavored berries, and the large proportion of skins to juice from these tiny berries makes for a rich, complex wine that is quite balanced and lovely.

Production

We hand-sort the grapes and ferment on their native yeasts, and do not fine or manipulate the wine before bottling. The result is an intense and complex wine that feels velvety and round on the tongue rather than harsh or tannic. In 2013, the grapes were harvested relatively early, and the bright fruit flavors were enhanced by a moderate alcohol level of 13.5%.

The wine was aged for 14 months in neutral French oak barrels, and only 302 cases were bottled. This is an ideal wine to have with tomato-based sauces, grilled meats such as lamb, or any other food that can stand up to its substantial fruit and bracing acidity.

Tasting Notes:

Color : Bright cherry red

Aroma : Beautiful red fruit notes of raspberry and black cherry, blending with more floral notes of lavender and violets.

Taste : Initial entry of explosive wild cherry and red raspberry fruit, almost cranberry-like in its acidity and vibrancy. The bright fruit flavors are followed by spice notes of thyme and rosemary, minerals, and white pepper. Ends with a long persistent finish of raspberry and cranberry fruit.

Production Notes :

Varietals
98% Zinfandel;
2% Petite Sirah

Appellation

Dry Creek Valley,
Sonoma County

Alcohol

13.5% by vol.

Time in oak

14 months

Oak

100% French;
15% 1-year or older,
remainder neutral

Production

302 cases, 750ml

Release date

November 1, 2015

Optimum time for consumption

2015-2025

