

2009 Dashe Cellars Todd Brothers Ranch Zinfandel Old Vines Alexander Valley

HISTORY

This is the twelfth vintage that we've made wine from these great old vines grown in one of the best red-soil vineyards in Sonoma. These thick, gnarled vines planted on the steep red rock slope in Geyserville always produce jet-black, intensely-flavored and very complex grapes. Since the vintage of 2009 was simply a stunning year for growing grapes, the Todd Brothers Ranch Zinfandel we produced in this vintage is equally stunning.

PRODUCTION

In 2009 as is our tradition we harvested the Todd Brothers Ranch grapes before any of our other grapes, in early September. The grapes were trucked to the winery in ½ ton picking bins, and then hand sorted—to remove any materials other than grapes or less than perfect grapes—on a conveyor belt on their way to the crusher. We fermented the grapes using our traditional method of native yeast fermentation, using the yeasts on the surface of the grapes to ferment the grape must. This native yeast method maximizes flavor, color, and complexity from the grapes. At dryness, the wine was gently pressed in a membrane press and pumped to traditional 60-gallon French oak barrels.

The wine from the start was dark purple in color and quite complex in flavors. The fermentation proceeded quickly, and we were able to press the grapes after only about 10 days on the skins. The resulting wine was a perfect balance of fruit, spice, and deeper earthy and mineral flavors.

The wine was aged for 14 months in one-year-old or older French oak barrels—we prefer the flavor of the fruit to not be overpowered by too much oak flavor. This wine is 100% from the Todd Brothers Ranch, and 99% Zinfandel—the remaining 1% is Petite Sirah grown on the vineyard. We feel this wine should easily improve with eight or more years of bottle age.

PRODUCTION NOTES

Varietals: 99% Zinfandel, 1% Petite Syrah
Appellation: Alexander Valley
Sonoma County
Alcohol: 14.5% by vol.
Time in oak: 14 months
Oak: One year old or older French barrels
Production: 774 cases, 750mL
Release date: October 1, 2011
Sugg. retail price: \$32.00 bottle, 750mL
Optimum time for consumption: 2011-2019

TASTING NOTES

Color : Purple-black
Aroma: Earth and chocolate, mixed with cassis and lighter fruit flavors of blackberry and black raspberry. Spice flavors of anise and black pepper.
Taste: Quite deep, rich, and mouthfilling, with complex flavors of blackberry and cassis fruit, followed by chocolate, licorice, and peppery spice. Substantial tannins will soften with age. Intense, complex finish.