

Michael-Scott 2022 Zinfandel, Sonoma County Dry Creek Valley

Limited Release

With a beautiful rural landscape, a rich winemaking history dating back to the 1860s, and one of the largest concentrations of old vine Zinfandel plantings on the West Coast, it's easy to understand why Dry Creek Valley, located in the NW corner of Sonoma County, has become a popular destination visited by millions of red wine fans and an inspiration for so many winemakers throughout the years. With a brilliant mixture of unique soils, warm days and cold nights, this spirited young release of the Michael-Scott 2022 Zinfandel is crafted with high-quality fruit from a tiny 1-acre parcel of dry-farmed vines, and blended with 5% Petite Sirah to add more layers of flavor, power, and complexity as the wine blossoms in the glass.

With an inky, dark purple hue, bright fruit tones and soaring aromatics, this young, bright and flavorful wine is a classic example of a Zinfandel that grapes grown in Dry Creek Valley can produce. On the nose, the opening scents of black cherry and wild berry cobbler are nuanced with notes of licorice, fresh tobacco, roasted vanilla beans, and savory spiced almonds. On the palate, the lush, juicy mouth-filling flavors of ripe blackberry, raspberry, boysenberry and cherry are layered with hints of huckleberry, dark chocolate truffle, black pepper, cinnamon, clove, and cedar. The silky texture, bright acidity, smooth chalky tannins, and firm structure support these complex flavors and preserve the freshness of the fruit as the wine expands. The result is a wine that's concentrated yet extremely expressive.

Food Pairings: Rich Cheeses with fresh berries, Gourmet Pizzas, Pomegranate Chicken, seared Duck Breast with cherry sauce, Lamb Sliders, Baby Back Ribs

SawyerSomm Rating: **93 Points**