

2022 Old-Vine Zinfandel Louvau Vineyard



History

These ancient vines grow straight out of the rocky ground on the “bench” of the east Dry Creek Valley, our favorite terroir for Zinfandel in the Dry Creek Valley. In fact, these vines were hidden away under a thick patch of raspberry vines and weeds when John Louvau bought the property in the late ‘70s. It was only after he cleared the weeds to plant grapevines did he discover that he already had a small vineyard on the property: old, gnarled trunks of Zinfandel that were planted in the early 1900s. The vines are head-trained and are pruned so that they are quite low to the ground, resulting in tiny yields of concentrated fruit.

Production

The vintage in 2022 produced a very reduced crop on these old vine grapes; barely one ton of grapes was harvested in the morning of September 9th. The wine fermented out dark and concentrated, with great structure and complexity.

We hand-sorted the grapes on a conveyor belt to eliminate leaves, rocks, or imperfect fruit. The crushed grapes were then fermented using only the native yeast population on the surface of the grapes to conduct the fermentation. At dryness, the wine was gently pressed in a membrane press and pumped to 60-gallon French oak barrels. The wine was aged for 16 months to develop complexity without too much oak character to deter from the wine’s vibrancy.

Production Notes :

Varietals

100% Zinfandel

Appellation

Dry Creek Valley,
Sonoma County

Alcohol

15.1% by vol.

Time in oak

16 months

Oak

85% older French oak
15% new French oak
60 gal

Production

98 cases, 750ml

Optimum time for consumption

2023-2038

Tasting Notes:

Color: Reddish purple

Aroma: Black raspberry, cassis, strawberry compote, chocolate, licorice

Taste: Great structure and balance of tannin and acid. Black raspberry and pomegranate fruit, cassis, honey, earth, black pepper. Crisp acidity; shows a great complexity. Black raspberry and black pepper finish.