

2014

ZINFANDEL

DRY CREEK VALLEY SONOMA COUNTY



HARVEST DATES: 9/2, 9/11, 10/8
GRAPE SOURCE: Teldeschi and York
Creek Vineyards
BLEND: 83% Zinfandel, 13%
Petite Sirah, 4%
Carignane
HARVEST BRIX: 26.9°, 24.3°, 27.5°
MACERATION: 15 day native yeast
fermentation
AGING: 10 ½ months in
American Oak (25%
new)
PH: 3.59
TA: 6.29 G/L
ALCOHOL: 14.8%
PRODUCTION: 570 cases 12 pack
750ml

TASTING NOTES:

The 2014 Dry Creek Valley Zinfandel kicks it up a notch from 2013 with rich, black and red berry fruit complemented by notes of earthy Garrigue. Deceptively lean upon entry, the wine opens up to full-throttled raspberries and Bing cherries. The wine is well balanced and complex with a creamy texture and great length.

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.



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