



ZINFANDEL

DRY CREEK VALLEY • SONOMA COUNTY

2014

PRODUCTION

570 cases (12-pack 750ml)

SOURCES

Teldeschi Vineyard
York Creek Vineyard

BLEND

Zinfandel 83%
Petite Sirah 13%
Carignane 4%

HARVEST DATES

September 2, 11
October 8

HARVEST BRIX

26.9°, 24.3°, 27.5°

MACERATION

15 day native yeast
fermentation

AGING

10 ½ months in
American oak
(25% new)

PH TA

3.59 6.29 g/L

ALCOHOL

14.8%

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.

THE VINEYARDS

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.