

2013 HERITAGE VINES ZINFANDEL – SONOMA COUNTY



2012 Vintage

90 Points

Wine Spectator

91 Points

WineReviewOnline.com



HISTORY

Heritage Vines Zinfandel affirms our passion and dedication to the Zinfandel varietal. Heritage Vines Zinfandel comes from an experimental project initiated in 1982 to preserve the tradition and “heritage” of old Zinfandel vineyards. Cuttings from a pre-Prohibition era vineyard were provided for grafting onto phylloxera-resistant rootstock. Then, for several years we worked diligently to screen and propagate virus-free vines that would ultimately produce a crop. Finally, in 1997 the process concluded with a “young vine” wine that displays “old vine” Zinfandel characteristics.

GROWING SEASON

The 2013 harvest will be remembered as a season of near perfect growing conditions. It was also one of our driest seasons on record. By mid-January, it seemed that Mother Nature turned off the rain spigot. Overall, winter was extremely mild. Spring budbreak was normal with frost of little or no concern. The summer growing season was outstanding with moderate temperatures. A few heat spikes in late May and early June had us thinking it would be an unusually warm summer. However, July, August and September were beautiful with moderate temperatures. Harvest conditions were excellent. Yields were normal and the quality was superb with all varietals achieving optimal ripeness levels.

WINEMAKER COMMENTS

The 2013 Heritage Vines Zinfandel continues our string of delicious and beautifully balanced versions of this wine. This vintage presents enticing aromatics of fresh blackberries, black cherry and toasty oak nuances. On the palate, complex flavors of raspberry, licorice and allspice give way to intriguing notes of Asian spice and pepper. The wine is dense and complex, but does not burden the palate with too much of any single character - everything is in balance and carries the right amount of finesse. The tannins are silky and smooth with refined notes that please the senses. From start to finish, this wine is a joy to experience and reminds of us of just how good Zinfandel is from the Dry Creek Valley.

RELEASE DATE	December 2014
BLEND	76% Zinfandel, 21% Petite Sirah, 2% Primitivo, 1% Carignane
APPELLATION	Sonoma County
HARVEST DATES	September 14 - October 7, 2013
ALCOHOL	14.5%
BRIX	Average 24.3
FERMENTATION	Average 18 days in stainless steel fermenters; pumped over twice daily during fermentation.
PH	3.71
TA	0.67g/100mL
BARREL AGING	15 months in French, American and Hungarian oak
SOILS	Clay loam
VINE AGE	20+ years
YIELDS	Approximately 3 to 6 tons per acre