

2013 OLD VINE ZINFANDEL – DRY CREEK VALLEY



HISTORY

First coined by founder David Stare in 1987, the term “Old Vine” has special meaning to our winery. Although there is no legal definition, we define an old vine vineyard as having vines that average more than 50 years in age. In the case of our Old Vine Zinfandel, the vines are more than 95 years in age and in some cases, more than 110 years old! Old Vine Zinfandel vineyards remain the most prized and historic of all plantings in the Dry Creek Valley.

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. Harvest conditions were excellent. Yields were normal and the quality was superb with all varietals achieving optimal ripeness levels.

WINEMAKER COMMENTS

During harvest, our old vine Zinfandel lots always show a distinct aroma and flavor profile. Once bottled, the perfumed nuances and dried spicy qualities shine through. At first swirl, cardamom and white pepper leap from the glass with spice being a central theme to the wine. The complexity of our Old Vine Zinfandel lies in the spicy notes that are unique to these historic properties. Refined and balanced, the wine integrates seamlessly on the palate offering a broad array of blackberry, black cherry, blueberry and toasty oak notes. The wine finishes with elegance and sophistication. This is thoughtful Zinfandel - the kind of wine that requires some good jazz and a fantastic book for a long evening of enjoyment.

2012 Vintage

90 Points
*Robert Parker's
Wine Advocate*

91 Points
EDITORS' CHOICE
Wine Enthusiast

89 Points
HIGHLY RECOMMENDED
California Grapevine



RELEASE DATE July 2015

BLEND 75% Zinfandel, 23% Petite Sirah, 2% Carignane

APPELLATION Dry Creek Valley

HARVEST DATES September 15 – October 10, 2013

ALCOHOL 14.5%

BRIX Average 24.8

FERMENTATION 12-17 day maceration, pumped over twice daily

BARREL AGING 16 months in French, American and Hungarian oak; 29% new oak

PH 3.71

TA 0.66 g/100 mL

SOILS Iron-rich, rocky, gravelly loam

VINE AGE Average 95+ years

YIELDS 1-2 tons per acre