



2017
ZINFANDEL
SONOMA VALLEY

WINE NOTES

Crafting exceptional wine often requires extraordinary effort, particularly with Zinfandel. This wine demonstrates the great lengths we'll go to achieve that goal. Meticulous hand sorting is critical to crafting elegant Zinfandel, as its clusters tend to produce considerable variation during ripening. A single cluster can contain both underripe (green, acidic) and overripe (sweet, raisiny) berries. Some producers throw everything in the hopper and make wine from all of it, crushing half a ton of fruit in seconds. Our sorting process takes up to an hour to sort half a ton, as our winemaking team carefully evaluates each berry. With proper attention to detail at harvest, our organically farmed Zinfandel's cavalier flavor profile is balanced by the acidity and structure that are the hallmarks of this iconic Sonoma variety.

WINEMAKING

Blend: 100% Zinfandel
Aging: 100% neutral oak for 7 months
Cellaring: 5-7 years
pH: 3.8
TA: 6.4 g/l
Alcohol: 14.1%
Production: 224 cases