

2014 OLD VINE ZINFANDEL – DRY CREEK VALLEY



HISTORY

First coined by Dry Creek Vineyard in 1987, the term “Old Vine” has special meaning to our family winery. Although there is no legal definition, we define an old vine vineyard as having vines that average more than 50 years in age. For this bottling 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

An extremely dry winter began the 2014 growing season, giving us year number three of the drought. Unusually warm days in January and February were cause for concern. However, rain came in March and April at just the right time to recharge the ground water for the early growing season. Warm dry weather extended into summer, with very few heat spikes and ideal growing conditions. Harvest came fast and early with ripe flavors at sugar levels lower than normal. The fruit tasted beautiful as it came into the winery. Harvest finished earlier than normal and in December 2014, the winery had almost 20 inches of rain in two weeks - a welcome relief for the dry vineyards!

WINEMAKER COMMENTS

During harvest, our Old Vine Zinfandel lots always show a distinct aroma and flavor profile. Once bottled, the perfumed nuances and dried herbal components shine through. At first swirl, bay leaf and white pepper leap from the glass balanced by deep layers of plum and cocoa. 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 currants, black cherry, raspberry and toasty oak notes.

94 Points
Wine & Spirits Magazine

92 Points
Wine Enthusiast Magazine

90 Points
**DYNAMIC ZINFANDELS
FROM CALIFORNIA**
Wine Spectator Magazine

RELEASE DATE October 2016

BLEND 78% Zinfandel, 19% Petite Sirah, 3% Carignane

APPELLATION Dry Creek Valley

HARVEST DATES August 30 – September 24, 2014

ALCOHOL 14.5%

FERMENTATION 10-13 day maceration, pumped over twice daily.

BARREL AGING 16 months in French, American and Hungarian oak; 30% new oak

BRIX Average 24.8

PH 3.62

TA 6.4g/L

SOILS Iron-rich, rocky, gravelly loam

VINE AGE Average 95+ years

YIELDS 1-2 tons per acre

