

## 2016 DCV7 ESTATE ZINFANDEL - WALLACE RANCH - DRY CREEK VALLEY



### HISTORY

Our DCV7 Estate Zinfandel - Wallace Ranch is a case study in the preservation of iconic old vine Zinfandel. The vineyard is adjacent to our family winery and was the first to be planted using the heritage vines budwood concept in 1994. It began as an experimental project initiated in 1982 to preserve the tradition and “heritage” of old Zinfandel vineyards. Cuttings from a vineyard planted prior to Prohibition were grafted onto phylloxera-resistant rootstock. We then grafted the budwood onto rootstock planted in our estate DCV7 vineyard, forever preserving the heritage to the old vines.

### GROWING SEASON

The 2016 harvest began with a relatively even growing season after welcome winter rains helped to alleviate the drought conditions. The entire ripening season enjoyed cooler than average daytime highs and cold nights – perfect for developing complex aromas and flavors. Harvest arrived earlier than usual, with a slightly smaller yield of exceptional quality fruit. September brought morning cloud cover and beautiful days with temperatures cruising along in the mid-80s, which led to delicious ripe flavors with lower sugars and higher acidity.

### WINEMAKER COMMENTS

Initially, the aromas show fruit-forward tones of black cherry, cranberry sauce and boysenberry syrup. Subtle notes of juniper, cardamom, nutmeg and cinnamon come forward after several minutes of airing. On the palate, flavors of blackberry, dried blueberry and black cherry mix with soft undertones of mocha, dark chocolate, marzipan and black pepper. The wine is supple with tremendous complexity and symmetry between fruit, alcohol, tannin and acid. The finish is clean and pure with wonderful structure and balance.

92 POINTS

*Wine Spectator*

RELEASE DATE October 2018

BLEND 95% Zinfandel, 5% Petite Sirah

APPELLATION Dry Creek Valley

HARVEST DATES September 19 - 29, 2016

ALCOHOL 14.6%

FERMENTATION 10 - 14 days in fermenters at 82°F - 88°F; pumped over twice daily.

BARREL AGING 19 months in Hungarian, American and French oak; 35% new oak

BRIX Average 25.9

PH 3.55

TA 6.5g/L

SOILS Yolo sandy loam

VINE AGE 22 years

YIELDS 3 - 4 tons per acre

