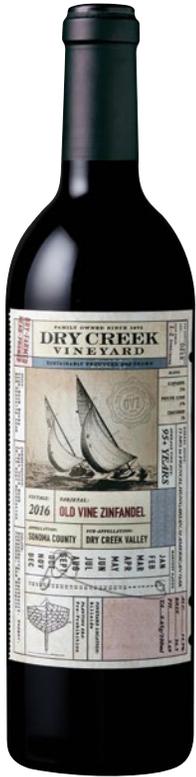


## 2016 OLD VINE ZINFANDEL – DRY CREEK VALLEY



### 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, nearly 130 years old! Old Vine Zinfandel vineyards remain the most prized and historic of all plantings in the Dry Creek Valley.

### 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

The complexity of our Old Vine Zinfandel lies in the spicy notes that are unique to these historic properties. This vintage presents alluring aromatics of blackberry cobbler, fresh cranberries with notes of white pepper, cola and dried herbs. On the palate, brambly layers of black cherry, black raspberry and dark chocolate come forward with nuances of nutmeg, cardamom and cinnamon. The wine is complex, with bright acidity complimented by a long, lingering finish. The tannins are structured, but soft, and lend a round, rich mouthfeel.

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|---------------|--|
| RELEASE DATE  | May 2018   |
| BLEND         | 78% Zinfandel, 19% Petite Sirah, 3% Carignane                |
| APPELLATION   | Dry Creek Valley   |
| HARVEST DATES | September 2 – September 27, 2016                             |
| ALCOHOL       | 14.5%  |
| FERMENTATION  | 10-15 day maceration, pumped over twice daily.               |
| BARREL AGING  | 15 months in French, American and Hungarian oak; 27% new oak |
| BRIX          | Average 26.5   |
| PH            | 3.69   |
| TA            | 6.5g/L   |
| SOILS         | Iron-rich, rocky, gravelly loam                              |
| VINE AGE      | Average 95+ years  |
| YIELDS        | 1 - 2 tons per acre  |

