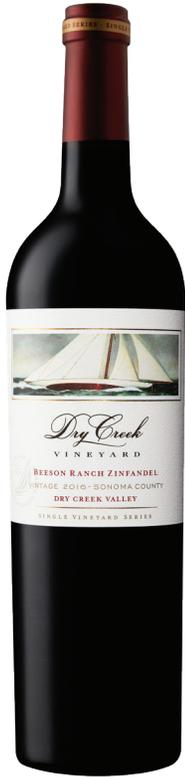


## 2016 BEESON RANCH ZINFANDEL – DRY CREEK VALLEY



### HISTORY

Planted in the late 1800s, Beeson Ranch is one of Dry Creek Valley's oldest and most prized vineyards. Located along West Dry Creek Road, Beeson Ranch faces east and extends up several gentle hillsides to a forest of conifer trees. The old gnarled vines, first planted by Italian immigrants, provide us with some of our most intriguing Zinfandel grapes. This incredible vineyard is truly a labor of love and stands as a testament to the character and history that makes Dry Creek Valley a special place to grow grapes.

### 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

Beeson Ranch provides our most distinctive Zinfandel fruit vintage after vintage. Produced from historic, pre-Prohibition era vines, the initial aromatics of the wine are refined and elegant with underlying elements of white pepper and cardamom. After several minutes of airing, more dramatic aromas of boysenberry, allspice and dark chocolate come through with hints of rose petals and pipe tobacco. The palate is supple and rich with silky tannins that mingle with flavors of cranberry, boysenberry pie, hazelnut, plum and milk chocolate. The mouthwatering finish is long and pure.

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**RELEASE DATE** February 2019

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**BLEND** 77% Zinfandel, 23% Petite Sirah

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**APPELLATION** Dry Creek Valley

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**HARVEST DATES** September 9 - 23, 2016

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**ALCOHOL** 14.5%

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**BRIX** Average 25.6

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**FERMENTATION** 12 - 15 days in fermenters at 82°F - 88°F; pumped over twice daily.

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**BARREL AGING** 18 months in French and Hungarian oak; 30% new oak

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**PH** 3.62

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**TA** 6.3g/L

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**SOILS** Iron rich, reddish soils

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**VINE AGE** 100+ year old vines

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**YIELDS** Less than 1 ton per acre

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