

# 2017 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 average more than 100 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 2017 growing season started off with record-setting rainfalls that were much appreciated after almost five years of drought. As flowering started, foggy and windy days, as well as unusual heat spikes made for an eclectic mix of conditions. An extreme heat wave at the end of August through the first few days of September set off a fast-paced early stretch of the harvest. As the heatwave broke and temperatures actually fell to below normal ranges, the pace slowed to allow the vines and our winemaking team to catch their breath. At the time of the wildfires in October, nearly all of our lots had already been harvested. Despite the unusual cards that nature dealt, the 2017 vintage shows excellent concentration of flavors and outstanding varietal quality.

## 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, boysenberry and dried cranberry with notes of cocoa powder, cardamom, vanilla bean and fine leather. On the palate, brambly layers of black cherry, blackberry and black raspberry come forward with nuances of nutmeg and white pepper. 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.



**93 Points**  
*James Suckling*

**92 Points**  
*Decanter*

**91 Points**  
*Wine & Spirits*

**Gold Medal**  
*TEXSOM International  
Wine Awards*



RELEASE DATE	April 2019
BLEND	76% Zinfandel, 22% Petite Sirah, 2% Carignane
APPELLATION	Dry Creek Valley
HARVEST DATES	August 31 - September 23, 2017
ALCOHOL	14.9%
FERMENTATION	Average 10 - 12 days at 82°F - 88°F, pumped over twice daily.
BARREL AGING	15 months in French, American and Hungarian oak; 28% new oak
BRIX	Average 26.9
PH	3.67
TA	6.3g/L
SOILS	Iron-rich, rocky, gravelly loam
VINE AGE	100+ years
YIELDS	1 - 2 tons per acre