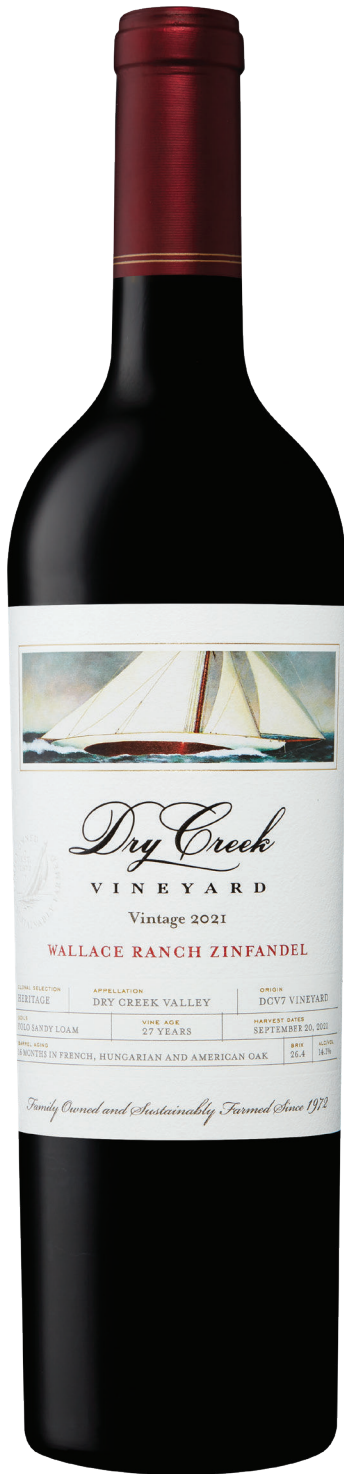




2021 WALLACE RANCH ZINFANDEL

Dry Creek Valley



HISTORY

Our Wallace Ranch Zinfandel is a shining example of the preservation of iconic Old Vine Zinfandel. This incredible vineyard is on the home property of Proprietors Kim and Don Wallace and was the first to be planted using the Heritage Clone in 1994. To develop this clone, we grafted budwood from a pre-Prohibition vineyard onto phylloxera-resistant rootstock in our estate Wallace Ranch vineyard, forever preserving the heritage of the old vines and crafting a “young vine” wine with “old vine” characteristics.

GROWING SEASON

The 2021 growing season was moderate and consistent, with more typical start and end dates for our 50th harvest. Due to drought conditions, we saw less shoot growth, so we gave the vines extra care and attention when managing canopies and crop loads. The shorter shoots, combined with a below average fruit set, led to our yield being down across the harvest compared to last year's. However, the quality was very high overall.

WINEMAKER COMMENTS

The initial aromas express fruit-forward tones of spiced plum, blackberry and boysenberry. Subtle notes of sage and marzipan emerge in the background after several minutes of airing. On the palate, flavors of cherry mix with soft undertones of orange peel, white pepper and tobacco. The wine is supple with tremendous complexity and symmetry between fruit, alcohol, tannin and acid.

BLEND

97% Zinfandel
3% Petite Sirah

FERMENTATION

11-15 days in fermenters at 82-88°F;
pumped over twice daily

BARREL AGING

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

ALCOHOL | 14.1%

BRIX | 26.4

PH | 3.62

TA | 6.3 g/L

HARVEST DATES

September 20, 2021

VINE AGE | 27 years

SOILS

Yolo sandy loam

YIELDS

3-4 tons per acre