



2022 VOGENSEN RANCH ZINFANDEL

Dry Creek Valley



HISTORY

Rising up to 800 feet off the valley floor, Vogensen Ranch is located on the back of Bradford Mountain and is one of the more extreme growing sites in all of Dry Creek Valley. We have isolated a steeply sloped, well-draining area of the vineyard called “Barn Block” to create this bottling for our single-vineyard series. The undulating nature of the terrain and east-facing sun exposure provide grapes that are beautifully ripened and lead to a wine that is silky, textured and well-balanced.

GROWING SEASON

The 2022 growing season started with an early budbreak in the spring. A heatwave at the beginning of September accelerated ripening and shifted the timeline of a significant number of vineyards, setting the earliest recorded picks in the history of our family winery, particularly for red varieties. Fortunately, some rain following the heatwave mitigated the increase in sugars, resulting in a high-quality, yet short and intense harvest that spanned just 44 days. We are very pleased with this vintage.

WINEMAKER COMMENTS

Aromas of cranberry, raspberry and blackberry jump from the glass and intermix with dried floral notes and spicy nuances of coriander, white pepper and cinnamon. Juicy, rich dark fruit flavors of brambleberries and black cherry come forward, combined with deeper notes of allspice, orange peel and cedar. The nice depth and structure provide a pleasant texture, all framed by refreshing acidity and superb roundness.

BLEND

80% Zinfandel
20% Petite Sirah

FERMENTATION

10–15 days in fermenters at 82–88°F;
pumped over twice daily

BARREL AGING

16 months in French & American oak;
29% new oak

ALCOHOL | 14.6%

BRIX | 25.5

PH | 3.68

TA | 6.54g/L

HARVEST DATES

August 10–August 31, 2022

VINE AGE | 16–50 years

SOILS

Rocky, iron-rich

YIELDS

Less than 1 ton per acre