



2022 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 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

The aromas initially express fruit-forward tones of black cherry, blackberry pie and dark chocolate. Subtle notes of plum, marzipan and clove emerge in the background after several minutes of airing. On the palate, flavors of raspberry and black cherry mix with soft undertones of wild blackberries, coriander and cocoa powder. The wine is supple with tremendous complexity and symmetry between fruit, alcohol, tannin and acid.

BLEND

95% Zinfandel
5% Petite Sirah

PH | 3.58

TA | 6.5 g/L

FERMENTATION

12–14 days in fermenters at 82–88°F;
pumped over twice daily

HARVEST DATES

September 9–September 15, 2022

BARREL AGING

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

VINE AGE | 28 years

SOILS

Yolo sandy loam

ALCOHOL | 14.7%

YIELDS

3–4 tons per acre

BRIX | 26