



2022 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 95+ years in age and in some cases are nearly 140 years old! Old Vine Zinfandel vineyards remain the most prized and historic of all plantings in Dry Creek Valley.

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 2022 Old Vine Zinfandel opens with enchanting aromas of black cherry, spiced plum and boysenberry pie, complemented by hints of white pepper, coriander, and toffee. On the palate, layers of blackberry and dried cranberry mingle with dark chocolate, espresso and marzipan, framed by subtle notes of cedar and damp earth. This wine is beautifully complex, with a concentrated core of dark fruit and well-structured tannins, offering depth and elegance in every sip.



BLEND

78% Zinfandel
20% Petite Sirah
1% Alicante Bouschet
1% Carignane

FERMENTATION

3–4 days cold soak. 12–15 days in fermenters.

BARREL AGING

14 months in French, Hungarian and American oak; 28% new oak

ALCOHOL | 14.5%

BRIX | 25.9

PH | 3.69

TA | 6.2 g/L

HARVEST DATES

August 22–September 10, 2022

VINE AGE | 95+ years

SOILS

Iron-rich, rocky and gravelly loam

YIELDS

2–3 tons per acre

PREVIOUS VINTAGE

92
POINTS

WINEENTHUSIAST