



2021 SOMERS RANCH ZINFANDEL

Dry Creek Valley



HISTORY

Somers Ranch is located at the eastern edge of the Dry Creek Valley. Most of the ranch has eastern-facing hillside vineyards which allow for optimal sun exposure. The grapes for this wine come from two adjacent parcels that overlook the ranch. This was one of the first vineyards in the Dry Creek Valley to be planted using the Heritage Clone. Now over 20 years old, these vines produce rich, flavorful grapes that are balanced and juicy.

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

This incredible vineyard provides us with a wine that is dark and rich with fruit-forward aromas of black cherry, blueberry and plum, mixed with hints of chai, nutmeg and white pepper. The palate is lively with black currant and cranberry. Subtle notes of baking spices and fine leather add to its lush and complex mouthfeel. This bold Zinfandel exudes luxury with its exceptional depth and refined finish.

BLEND

85% Zinfandel
15% Petite Sirah

FERMENTATION

12–16 days in fermenters at 82–88°F;
pumped over twice daily

BARREL AGING

16 months in French, Hungarian,
and American oak; 27% new oak

ALCOHOL | 14.1%

BRIX | 26.8

PH | 3.65

TA | 6.1 g/L

HARVEST DATES

September 16–24, 2021

VINE AGE | 22 years

SOILS

Rocky, iron-rich