

2022 HERITAGE VINES ZINFANDEL

Sonoma County

HISTORY

The development of the Heritage Clone was initiated in 1982 to preserve the tradition and "heritage" of old Zinfandel vineyards. Cuttings from a pre-Prohibition era vineyard were grafted onto phylloxera-resistant rootstock. Then, for several years we worked diligently to screen and propagate virus-free vines that would ultimately produce a crop. Finally, in 1997 the process concluded with a "young vine" wine with "old vine" Zinfandel characteristics, reminiscent of turn-of-the-century heirloom vines. Today, Heritage Vines Zinfandel represents the standard for delicious, wellbalanced Zinfandel from Sonoma County.

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 Heritage Vines Zinfandel captivates with aromas of black cherry, plum and ripe blueberry, layered with hints of pepper, baking spices and cocoa powder. The palate unfolds with vibrant cranberry and blackberry pie, revealing complexity through bright acidity and deeper undertones of espresso, fine leather and cedar. From the first sip to the lingering finish, this exceptional wine delivers refreshing energy and impeccable structure.

BLEND

1972

HERITAGE VINES

ZINFANDEL

MED TO MAXIMIZE BIODIVERSITY.

Tomily Owned and Sustainably Fa

RICH FLAVORS OF BLACK RASP. AND WHITE PEPPER WITH BALA

17 MONTHS IN AMERICAN, HUNGARIAN & P

81% Zinfandel 18% Petite Sirah 1% Carignane

FERMENTATION

10–16 days in fermenters at 82–88°F; pumped over twice daily

BARREL AGING

17 months in American, European and French oak; 25% new oak

ALCOHOL | 14.5% BRIX | 25.4 PH | 3.65 TA | 6.5 g/L HARVEST DATES August 22–September 22, 2022

VINE AGE | 13–100+ years

SOILS Hillside & benchland, clay loam

YIELDS 3–6 tons per acre

