



2023 FOUR CLONES VINEYARD ZINFANDEL

Dry Creek Valley

HISTORY

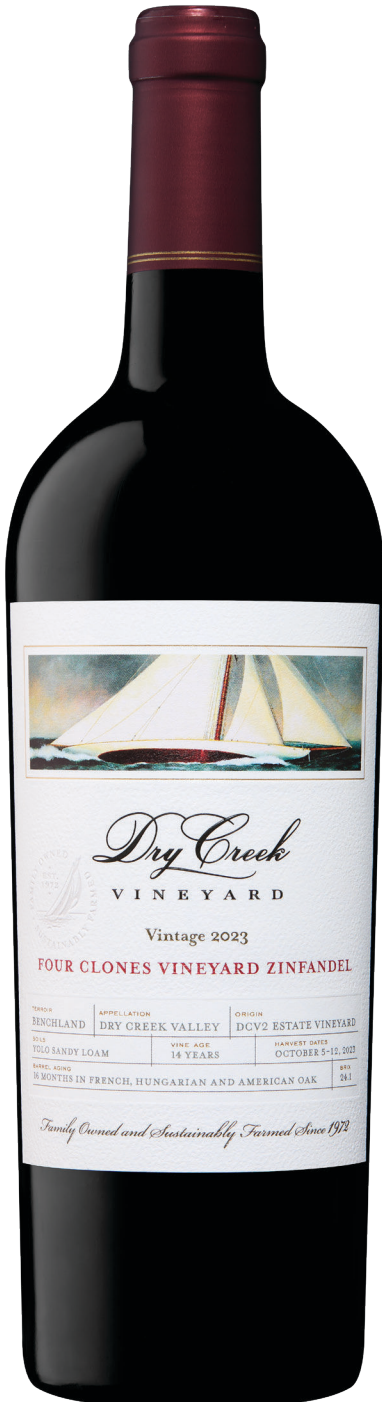
This delicious Zinfandel comes from our Four Clones Vineyard, located right in front of our family winery. The incredible 4.4-acre property is a throwback to a bygone era of grape growing. Planted in 2009, this traditional head-pruned, dry-farmed Zinfandel vineyard incorporates four distinct clones: Bradford Mountain, St. Peter's Church, Primitivo and DuPratt on St. George rootstock. This vintage includes a touch of Petite Sirah, planted adjacent to the Zinfandel. Our desire is to preserve the heritage and authenticity of old vine vineyards for generations to come.

GROWING SEASON

In 2023, a wet winter and cooler spring delayed bud break and ripening compared to recent years. These conditions, combined with mild temperatures in summer and a lack of heat spikes, resulted in one of the latest starts to harvest – as well as one of the longest harvests – we have seen in quite some time. Most vineyards were harvested 14–22 days later than in 2022. The weather was ideal for gradual ripening; it was pleasantly warm and sunny throughout harvest, with minor rain that did not impact the vineyards. The grapes had extended hang time, and we were able to pick each block at an optimal level of ripeness. The berries were fully developed, concentrated, flavorful and balanced with bright acidity.

WINEMAKER COMMENTS

The 2023 Four Clones Vineyard Zinfandel opens with bright aromas of blackberry, blueberry and cherry, accented by notes of spice and subtle minerality. On the palate, juicy dark berries mingle with plum, raspberry and hints of cedar, pepper and black tea. Full-bodied yet balanced, this estate-grown Zinfandel shows fresh, pure fruit with supple texture and a long, mouthwatering finish.



BLEND

94% Zinfandel
6% 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; 31% new oak

ALCOHOL | 14.4%

BRIX | 24.1

PH | 3.48

TA | 6.6 g/L

HARVEST DATES

October 5 – 12, 2023

VINE AGE | 14 years

SOILS

Yolo sandy loam

YIELDS

Less than 1 ton per acre

RELEASE DATE

September 2025

94
POINTS

Wine Spectator