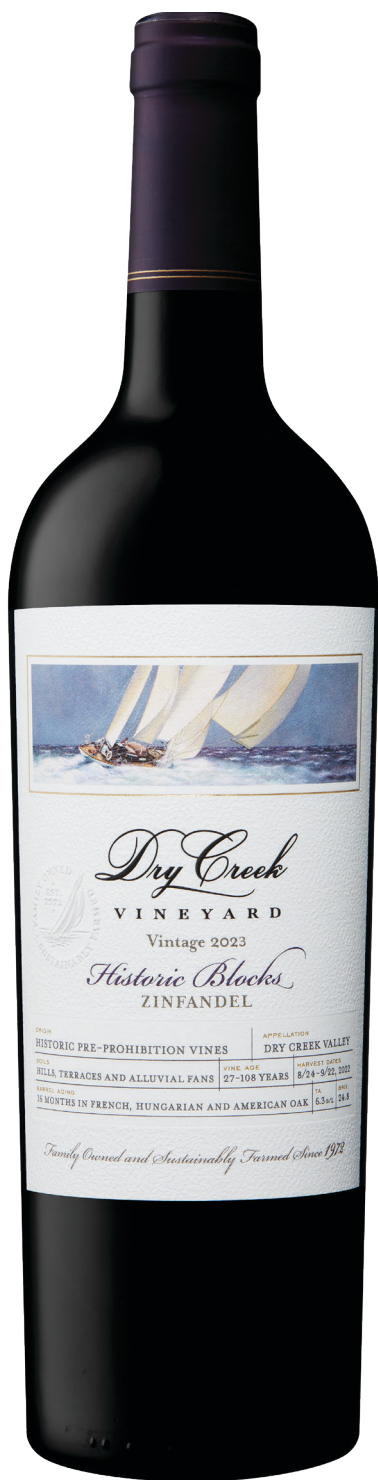




2023 HISTORIC BLOCKS ZINFANDEL

Dry Creek Valley



HISTORY

Our Historic Blocks Zinfandel is a tribute to the legacy vineyards of Dry Creek Valley and our family winery's enduring commitment to preserve the extraordinary heritage of Zinfandel. Located primarily along the eastern bench of the valley, specific blocks of old vine Zinfandel were selected as the backbone of this robust and luxurious wine. These century-old, gnarled vines are still tended to by hand, preserving this beloved tradition and living testament to the remarkable history of our home appellation.

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

Notes of blackberry, boysenberry, raspberry and Bing cherry rise from the glass, layered with black and white pepper, coriander and wet gravel, alongside hints of espresso, cocoa powder and baking spices. The palate is rich and expressive, revealing flavors of black and red cherries, cherry-rhubarb pie and plum complemented by cranberry, dark chocolate and warm spice nuances. Layers of cardamom, clove, nutmeg and fine leather add complexity. Full-bodied with depth and plushness, balanced acidity carries through a smooth, structured finish.

BLEND

91% Zinfandel
5% Petite Sirah
4% Carignane

FERMENTATION

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

BARREL AGING

16 months in French, Hungarian, and American oak; 32% new oak

ALCOHOL | 14.2%

BRIX | 24.5

PH | 3.52

TA | 6.4 g/L

HARVEST DATES

September 21–October 21, 2023

VINE AGE | 28–109 years

SOILS

Hills, terraces & alluvial fans

92
POINTS

Wine Spectator