



2024 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, well-balanced Zinfandel from Sonoma County.

GROWING SEASON

A rainy winter replenished water reserves ahead of budbreak, which occurred as expected in the spring. Cool early-season temperatures initially slowed vine development, followed by a notably warm summer that accelerated ripening. These warmer conditions extended into September, resulting in an earlier harvest than in previous years, with picking completed by mid-October — about two to three weeks ahead of the prior season. Yields were slightly lower than in 2023, but overall, the 2024 crop ranged from average to slightly above average for most varieties. The quality of the vintage, however, was anything but average. Warm conditions allowed for fully developed berries, producing wines with vibrant acidity, balanced tannins, and complex aromas and flavors.

WINEMAKER COMMENTS

The 2024 Heritage Vines Zinfandel opens with inviting aromas of raspberry jam, cranberry sauce and berry cobbler layered with cinnamon, nutmeg, cardamom, cedar and rose petal. On the palate, flavors of ripe raspberry, blackberry pie and red and black cherries unfold alongside graphite minerality, fine leather, tobacco, dark chocolate and warm baking spices. White and black pepper, coriander and bay leaf add savory complexity. A full mid-palate is framed by round, approachable tannins and bright acidity, leading to a smooth, lingering finish.

BLEND

79% Zinfandel
20% Petite Sirah
1% Carignane

FERMENTATION

11–16 days in fermenters at 82–88°F;
pumped over twice daily

BARREL AGING

17 months in American, Hungarian,
and French oak; 24% new oak

ALCOHOL | 14.1%

BRIX | 25.2

PH | 3.53

TA | 6.3 g/L

HARVEST DATES

August 30–September 28, 2024

VINE AGE | 14–100+ years

SOILS

Hillside & benchland, clay loam

YIELDS

3–6 tons per acre

PREVIOUS VINTAGE:

91
POINTS
Wine Spectator

