

2017 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

The 2017 growing season started off with record-setting rainfalls after almost five years of drought. As flowering started, foggy and windy days, as well as unusual heat spikes made for an eclectic mix of conditions. A heat wave at the end of August set off an early stretch of harvest. As the heatwave broke and temperatures fell to below normal ranges, the pace slowed to allow the vines and our winemaking team to catch their breath. At the time of the wildfires in October, nearly all of our lots had already been harvested. Despite the unusual cards that nature dealt, the 2017 vintage shows excellent concentration of flavors and outstanding varietal quality.

WINEMAKER COMMENTS

This vintage presents enticing aromatics of dried cranberry and boysenberry with hints of cocoa powder, nutmeg, dried sage and cedar. On the palate, brambly flavors of blackberry and black cherry come forward with bright acidity complimented by deeper notes of dark chocolate, espresso and black pepper. The tannins are silky and smooth to lend a round, rich mouthfeel. From start to finish, this remarkable wine offers refreshing acidity paired with excellent structure and a round, rich mouthfeel.

Top 100 Wine of 2019
Wine Spectator

91 Points
Wine Spectator

90 Points
California Grapevine

92 Points, Editor's Choice
Wine Enthusiast Magazine

RELEASE DATE February 2019

BLEND 77% Zinfandel, 21% Petite Sirah, 2% Carignane

APPELLATION Sonoma County

HARVEST DATES August 31 - September 23, 2017

ALCOHOL 14.8%

FERMENTATION Average 12 - 14 days in fermenters at 82°F - 88°F;
pumped over twice daily.

BARREL AGING 14 months in French, American and Hungarian oak; 22% new oak

BRIX Average 25.3

PH 3.69

TA 6.3g/L

SOILS Clay loam

VINE AGE 22 - 110+ years

YIELDS Approximately 3 to 6 tons per acre

