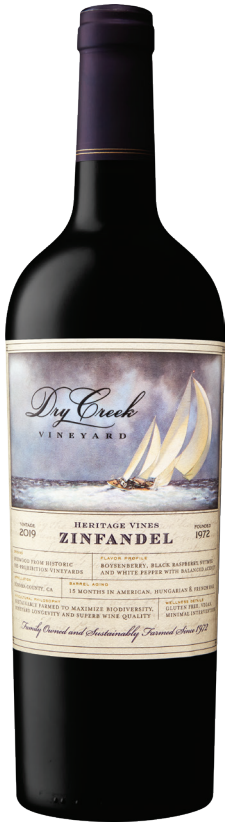


2019 HERITAGE VINES ZINFANDEL – SONOMA COUNTY



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

Overall, 2019 was a mild growing season with a later start to the summer. This seasonal shift led to a longer hang time, which allowed for even ripening and full berry development, while retaining natural acidity. Harvest started about one week later than average compared to the last handful of vintages, and the mild growing conditions led to a very long season — fruit was being harvested for nearly 70 days! This extended season allowed us to pick each vineyard block at an ideal level of ripeness to produce balanced, flavorful wines with complexity and nuance.

WINEMAKER COMMENTS

The 2019 Heritage Vines Zinfandel is delicious and wonderfully balanced. This vintage presents alluring aromatics of boysenberry, black cherry and raspberry with nuances of toasty cedar, warm spices and cocoa powder. On the palate, brambly flavors of dark berries come forward. The wine is complex, with bright acidity complimented by deeper notes of mocha, white pepper and wild sage brush. 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.

RELEASE DATE	February 2021
BLEND	81% Zinfandel, 19% Petite Sirah
APPELLATION	Sonoma County
HARVEST DATES	September 11–October 12, 2019
ALCOHOL	14.5%
FERMENTATION	12–14 days in fermenters at 82–88°F; pumped over twice daily.
BARREL AGING	15 months in American, Hungarian and French oak; 23% new oak
BRIX	Average 25.8
PH	3.72
TA	6.3g/L
SOILS	Clay loam
VINE AGE	22–110+ years
YIELDS	3–6 tons per acre

