

2019 OLD VINE ZINFANDEL – DRY CREEK VALLEY



HISTORY

First coined by Dry Creek Vineyard in 1987, the term “Old Vine” has special meaning to our family winery. Although there is no legal definition, we define an old vine vineyard as having vines that average more than 50 years in age. For this bottling of our Old Vine Zinfandel, the vines average more than 100 years in age and in some cases, nearly 140 years old! Old Vine Zinfandel vineyards remain the most prized and historic of all plantings in the Dry Creek Valley.

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

This vintage presents alluring aromatics of blackberry, boysenberry and fresh raspberry with notes of cocoa powder, cardamom, toasty cedar and nutmeg. On the palate, brambly layers of black cherry, blackberry and boysenberry come forward with nuances of coriander, marzipan and espresso. The wine is complex, with bright acidity complimented by a long, lingering finish. The tannins are structured, but soft, and lend a round, rich mouthfeel.

RELEASE DATE	April 2021
BLEND	78% Zinfandel, 19% Petite Sirah, 3% Carignane
APPELLATION	Dry Creek Valley
HARVEST DATES	September 12–30, 2019
ALCOHOL	14.5%
FERMENTATION	12–17 days in fermenters at 82–88°F; pumped over twice daily.
BARREL AGING	15 months in French, Hungarian and American oak; 27% new oak
BRIX	Average 25.3
PH	3.69
TA	6.3g/L
SOILS	Iron-rich, rocky, gravelly loam
VINE AGE	100+ years
YIELDS	1–2 tons per acre

