

## 2012 OLD VINE ZINFANDEL – DRY CREEK VALLEY



**90 Points**  
*Robert Parker's  
Wine Advocate*

**91 Points**  
**EDITORS' CHOICE**  
*Wine Enthusiast*

**89 Points**  
**HIGHLY RECOMMENDED**  
*California Grapevine*



### HISTORY

First coined by founder David Stare in 1986, 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. In the case of our Old Vine Zinfandel, the vines are more than 90 years in age and in some cases, more than 110 years old! Old Vine Zinfandel vineyards remain the most prized and historic of all plantings in the Dry Creek Valley.

### GROWING SEASON

From early winter through harvest, conditions could not have been more perfect. Late winter rains came at an excellent time and before the dormant vines awoke. Through spring and budbreak, the weather cooperated and frost was of little or no concern. The summer growing season was outstanding with moderate temperatures that paved the way for a huge set in the vineyard. Harvest conditions were superb with rain staying away. Yields proved to be 20% over initial estimates and the 2012 vintage will go down as one of the finest in recent history.

### WINEMAKER COMMENTS

With a near perfect growing season, the 2012 Old Vine Zinfandel displays an elegant structure and classic varietal character that defines what great Zinfandel is all about. Moderate temperatures throughout the season allowed us to harvest perfectly ripened Zinfandel clusters from historic pre-Prohibition vines in the Dry Creek Valley. The aromatics are dense and dark with ripe boysenberry fruit and Zin's intrinsic briary spiciness. On the palate, the wine is seamless and complex with succulent flavors of blackberry, blueberry and raspberry along with a complex spicy undertone. These low yielding vines preserve the vibrant acidity and balanced tannins in the grapes leading to a long and persistent finish.

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**RELEASE DATE** April 2014

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**BLEND** 77% Zinfandel, 23% Petite Sirah

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**APPELLATION** Dry Creek Valley

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**HARVEST DATES** October 4th – 9th, 2012

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**ALCOHOL** 14.5%

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**BRIX** Average 24.9

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**FERMENTATION** Average 22 days in fermenters at 86° F - 89° F ; pumped over twice daily.

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**BARREL AGING** 18 months in French, American and Hungarian oak; 32% new oak

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**PH** 3.65

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**TA** 0.70 g/100 mL

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**SOILS** Hillside vineyards, mixed gravelly soil. Decomposed granite in certain areas.

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**VINE AGE** Average age is 90+ years

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**YIELDS** 1-2 tons per acre

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