

2014 VOGENSEN RANCH ZINFANDEL – DRY CREEK VALLEY



HISTORY

This is the third vintage from the impressive Vogensen Ranch vineyard. Rising more than 800 feet off the valley floor, Vogensen Ranch has, for years, been the source of grapes for both our Heritage Vines and Old Vine Zinfandel bottlings. Now part of our single vineyard lineup, this bottling emphasizes a steeply sloped, well draining area of the vineyard called “Barn Block”. The undulating nature of the terrain and east facing sun exposure provide us grapes that are beautifully ripened and lead to a wine that is silky, textured and well balanced.

GROWING SEASON

An extremely dry winter began the 2014 growing season, giving us year number three of the drought. Unusually warm days in January and February were cause for concern. However, rain came in March and April at just the right time to recharge the ground water for the early growing season. Warm dry weather extended into summer, with very few heat spikes and ideal growing conditions. Harvest came fast and early with ripe flavors at sugar levels lower than normal. The fruit tasted beautiful as it came into the winery. Harvest finished earlier than normal and in December 2014, the winery had almost 20 inches of rain in two weeks - a welcome relief for the dry vineyard!

WINEMAKER COMMENTS

This wine consistently shows why the Dry Creek Valley is the best place to grow Zinfandel on earth. Aromas of blackberry and plum jump from the glass and intermix with red raspberry and cherry. A few more minutes of aeration reveal a floral quality with some exotic spice notes that speak to the incredible *terroir* of our region. Flavors of dark berries come forward, however the red fruits explode on the mid-palate with anise, clove and a hint of lavender on the finish. The robust tannins flesh out on the finish all framed by refreshing acidity and superb balance. Aging potential: 7 - 9 years.

90 Points
YEAR'S BEST US ZINFANDEL
Wine & Spirits Magazine

RELEASE DATE	October 2016
BLEND	88% Zinfandel, 12% Petite Sirah
APPELLATION	Dry Creek Valley
HARVEST DATES	September 3 - 10, 2014
ALCOHOL	14.5%
FERMENTATION	Average 9 to 10 days at 82°F - 88°F; pumped over twice daily.
BARREL AGING	19 months in French oak; 26% new oak
BRIX	Average 25.5
PH	3.70
TA	6.0g/L
SOILS	Rocky iron-rich soils
VINE AGE	8 - 17 years
YIELDS	Less than 1 ton per acre

