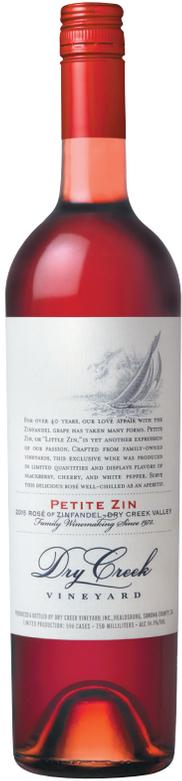


2015 PETITE ZIN ROSÉ – DRY CREEK VALLEY



HISTORY

This delicious wine was crafted, first and foremost, from our love of Zinfandel. However, sometimes on a warm summer afternoon or evening, a voluptuous red is not as desirable as something cool and refreshing. In its seventh vintage, this wine gives us an invigorating Zinfandel experience for just those occasions. We allow the juice just enough time with the skins to gather some complexity and a healthy splash of color (usually just a few hours). We then ferment it in stainless steel with a small portion going into neutral oak barrels. The result: a thirst quenching version of America's heritage grape.

GROWING SEASON

A dry, warm winter kicked-off the 2015 growing season. March brought with it an early budbreak. We experienced a vigorous sugar accumulation, which gave us a high brix level very early in the season. Due to drought conditions, we cut back on the number of vine shoot and grape clusters but, happily, discovered that the vines thrived with even less water than we had estimated. We began harvesting these grapes in August to avoid picking raisins and employed a meticulous sorting process to ensure that only grapes with ideal ripeness were selected for pressing. Overall, the crop was lovely – loose clusters with small berries showing robust flavors.

WINEMAKER COMMENTS

The wine has a stunning crimson color with fresh raspberry and rhubarb in the nose. It is nice and light on the palate and fills your mouth with watermelon flavors. The addition of Petite Sirah comes through at the end, giving it a lengthy finish with gentle spice. The true beauty of this wine is in its versatility with food. It does well with hard cheeses, tangy potato salads, cured meats and chilled soups, like Gazpacho or cucumber-dill soup. I love bringing this wine to barbecues because people are always surprised how well it pairs with grilled chicken and vegetables. I don't make very much of this wine, but enjoy every minute of making it. Aging potential: 2 years .

RELEASE DATE	April 2016
BLEND	96% Zinfandel, 4% Petite Sirah
APPELLATION	Dry Creek Valley
HARVEST DATES	August 25 - September 13, 2015
ALCOHOL	14.1%
FERMENTATION	25 days in stainless steel fermenters at 56°F; 15 days in neutral oak at 65°F.
BARREL AGING	65% stainless steel, 35% in neutral oak barrels
BRIX	Average 24.2
PH	3.24
TA	6.8g/L
SOILS	Rocky iron-rich soils from benchland and hillside vineyards
VINE AGE	Average 18 years
YIELDS	3 - 4 tons per acre

