

~ winemaking offers a conversation with the natural world;
wine speaks to seasons past, the earth, its bounty and its pleasures~

Vintage: 2009

Appellation: Dry Creek

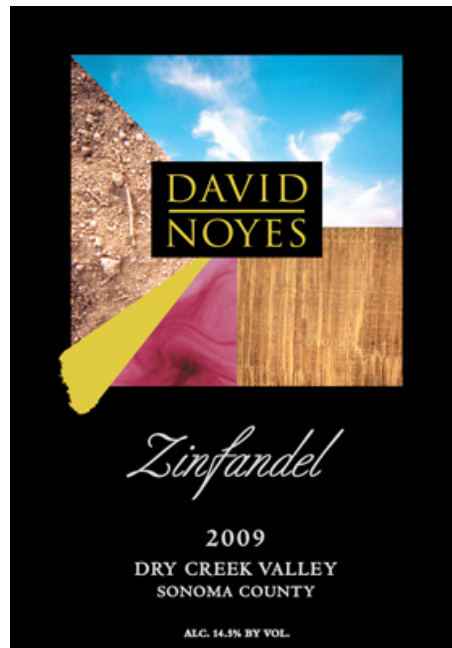
80% Zinfandel
4% Carignane
16% Petite Sirah

Alcohol 14.5%
pH 3.70

Aging: 20 months in US and
French oak

Bottled: July 2011

Released: Winter 2011



Food Pairing: I love young zin with a simple roast chicken flavored with rosemary and garlic; this wine pairs well with anything from the grill, or rich pasta sauces.

Longevity: 5+ years from bottling

Dry Creek Zinfandel

Nature, sun and vintner's art

Sweetly bound in time

Production: 157 Cases

“My 2009 Dry Creek Zin opens with aromas of ripe red and black fruits, tobacco, cocoa and caramel; full-bodied and well textured in the mouth, this fine wine presents a pleasing array of fruit and herb flavors that complete in a well rounded, toasty finish.”

I fell in love with zinfandel over 30 years ago while working at Ridge Vineyards; especially those wines from older pre-Prohibition vineyards that included both petite sirah and carignane. Complex and exuberant, each field blend offered a unique perspective on zinfandel and our wine-making heritage. I've done my best to emulate those wines with a blend of all three varietals from a careful selection of Dry Creek vineyards, (3 zin, 1 each of carignane and petite sirah). My friend Fred Peterson, who's farmed vineyards throughout the Dry Creek valley, (and makes some fine wines himself!), was instrumental in my search.

Zinfandel can make extraordinarily concentrated wines that reach levels of alcohol more commonly found in aperitif or desert wines. These are unique products well worth a place in our pantheon of vinous achievement. However, I enjoy more moderate, balanced wines that complement a meal. Simply a question of taste, I trust you will enjoy this effort!