



# HAYES VALLEY

## AVAs of California's North Central Coast



## 2019 HAYES VALLEY ZINFANDEL

The Hayes Valley Zinfandel is not your average California Zinfandel, with high alcohol and over ripe characteristics. This Zinfandel is the best representation of what an “everyday Zin” would be like. Bright red fruit aromas with hints of pepper and spice, mixed with soft tannins and a light structure. When crafting this Zinfandel, we don’t let the grapes get over ripe and close to raisins and we ensure the natural acid is preserved for a balanced structure. The subtle tannins and juicy mouthfeel make this Zinfandel a wine you can drink on its own as well as please even the most avid of Zinfandel drinkers.

### HARVEST NOTES

2019, like the previous two vintages, continued to be one of the latest starts to harvest in recent memory. As the winters have become increasingly wet over the past three years, the soil profile has continued to allow the vines time to mature at a health rate and allow for a prolonged growing season. Seasonably above average rainfall in the spring gave rise to a later than average bud break and bloom. The late bloom period allowed the weather to warm up and decrease any concerns of a devastating frost event, a welcomed outcome for winemakers statewide. The summer of 2019 was well below seasonal average for temperatures and heat spike events. Only four days of 100+ degree temperatures in 2019 was well below that of the prior two years that saw 16 and 11 days respectively over 100 degrees. These even and mild temperature swings gave us an ideal growing season which pushed well into November. The extended hang time is shaping up to provide extremely high quality and likely one of the best vintages in the past decade.

### WINEMAKING NOTES

The Hayes Valley Zinfandel is hand picked and hand sorted prior to destemming to closed top tanks for a 24-hour cold soak. The shorter than average cold soak allows for this Zinfandel to not be overly extracted and maintain it’s soft and subtle structure. Post fermentation the wine is aged on 25% New American Oak and a mixture of neutral American and French Oak. American Oak is a great partner for Zinfandel as the wider grain in the oak staves allow for a quicker integration giving the Zinfandel its oak tannin structure faster and keeping the wine soft from a shorter time in barrel, between 14-16 months.

### TASTING NOTES

- Color:** Ruby
- Aroma:** Black cardamom, smoke, oak
- Structure:** Light to medium body, medium tannins, high acidity
- Flavors:** Fig, black cherry, pepper
- Pairings:** BBQ pizza, swiss mushroom burger, spicy carne asada tacos

### TECHNICAL INFORMATION

- Vineyards:** Central Coast
- Blend:** 100% Zinfandel
- Aged:** 16 months on 25% New American Oak, 75% Neutral American and French Oak
- Harvest date:** Oct. 17 – Oct. 31
- Average Brix at Harvest:** 26.0
- pH:** 3.58
- TA:** 0.63
- Alcohol %:** 15.5%
- Sugars:** 0.20 g/L

