



## 2021 OLD VINE ZINFANDEL

Dry Creek Valley

### HISTORY

First coined by Dry Creek Vineyard in 1987, 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. For this bottling of our Old Vine Zinfandel, the vines average more than 100 years in age and in some cases, nearly 140 years old! Old Vine Zinfandel vineyards remain the most prized and historic of all plantings in the Dry Creek Valley.

### GROWING SEASON

The 2021 growing season was moderate and consistent, with more typical start and end dates for our 50<sup>th</sup> harvest. Due to drought conditions we saw less shoot growth, so we gave the vines extra care and attention when managing canopies and crop loads. The shorter shoots, combined with a below average fruit set, led to our yield being down across the harvest compared to last year’s. However, the quality was very high overall!

### WINEMAKER COMMENTS

This vintage presents alluring aromatics of boysenberry, blueberry and blackberry with notes of white pepper, cardamom, toffee and marzipan. On the palate, layers of black cherry and plum come forward with nuances of coriander, mocha, allspice and violet. The wine is complex, with vibrancy and impeccable balance. The tannins are fine, lending to an elegant texture and mouthfeel.



### BLEND

77% Zinfandel  
20% Petite Sirah  
3% Alicante Bouschet

### FERMENTATION

3–4 days cold soak. 12–14 days in fermenters at 82–88°F; pumped over twice daily

### BARREL AGING

14 months in Hungarian, American and French oak; 28% new oak

ALCOHOL | 14.5%

BRIX | 25.2

PH | 3.67

TA | 6.6 g/L

### HARVEST DATES

August 26–September 24, 2021

VINE AGE | 95+ years

### SOILS

Iron-rich, rocky and gravelly loam

### YIELDS

2–3 tons per acre

92  
POINTS

WINEENTHUSIAST