

Buzz Vineyard Dry Creek Valley 2014 Zinfandel



WILSON
OF DRY CREEK



Found in center of Dry Creek Valley, the vines working to create Buzz Zinfandel hillside topsoil, composed of alluvial and volcanic soils. The grapes enjoy a slow, even rate of maturity despite the warm western exposure. Hand-harvested and fermented in open-top vats with three daily punch downs, this wine is aged in French and American oak barrels for approximately 18 months.

TECHNICAL DATA

Aspect: Southeastern

Harvested: September 2014

Clone: 80-year old field selection

Rootstock: St. George

Trellis: Head-trained and Trellised

Composition: 100% Zinfandel

Alcohol: 16.2

Total Acidity: .75 gm/100ml

pH: 3.42

Cases Produced: 372

TASTING NOTES

Deep aromas of wild blackberries bursting with ripeness are laced with notes of black pepper, coffee, cocoa, tobacco and oak. The smooth and creamy texture remains, as the wine reveals a mix of delicious brambly dark berries. Mid-palate traces of caramel, espresso, milk chocolate and spicy tannins merge with the rich fruit essence, providing balance and interest to the wine. The long finish showcases a melding of the decadent dark flavors as they linger on.

Enjoy pairing it with a slow-roasted veal with creamy Parmesan polenta, or pork chops with a sweet onion-cherry sauce.