

## Carls Vineyard Dry Creek Valley 2014 Reserve Zinfandel



# WILSON

OF DRY CREEK



Carls Vineyard, set high above Dry Creek Valley, is an unusually deep, bowl-like hillside vineyard with a soil base consisting of volcanic clay, with laniger loam topsoil, providing excellent drainage. This location allows the vines 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: Southwestern*

*Planted: 1993*

*Harvested: October 2014*

*Clone: Frei Ranch Century*

*Rootstock: 110R*

*Trellis: Vertical Shoot Position*

*Composition: 96.4% Zinfandel 3.6% Petite Sirah*

*Alcohol: 15.6*

*Total Acidity: .064gm/100ml*

*pH: 3.87*

### TASTING NOTES

The aromas of this deep beauty offer dark cherry and brambly blackberry merged with traces of toasty oak, sweet vanilla and creamy coffee. Flavors are reinforced as the depth and elegance of the wine reveals juicy black raspberry, plum and a touch of cherry, with blueberry woven with espresso notes amid a dash of bright acidity. Mid-palate black pepper accents the luscious flavors, while the tannin and oak structure steps forward in the long finish.

Pair with a coffee-rubbed pork loin with sautéed mushrooms and a plum-Zinfandel sauce.