

Forchini Vineyard Dry Creek Valley 2014 Reserve Zinfandel



WILSON
OF DRY CREEK



The elevated eastern bench land above the Dry Creek valley floor has provided this historic ranch a history of grape growing since 1886. This acreage features 2 acres of 50 year old Carignane and 12 acres of 100 year-old Zinfandel still in production. It has an ideal location for fully ripe clean fruit of intense varietal character on Zinfandel.

TECHNICAL DATA

Aspect: Southwestern

Soil: Gravelly clay loam

Planted: 1914

Harvested: September 2014

Rootstock: Unknown

Trellis: Head-trained

Composition: 96% Zinfandel, 4% Petite Sirah

Alcohol: 16.1

Total Acidity: .62 gm/100ml

pH: 3.82

Cases Produced: 180

TASTING NOTES

Lovely deep dark cherry aromatics are layered with traces of rich vanillin oak and red berries. The spice-laden entry offers up a blend of richly textured bright fruit—blackberry, bright raspberry, dried strawberry and dark plum. Framed with integrated oak and tannins that enhance the luscious spicy fruit essence, this wine lingers on the palate.

Enjoy a pairing of Tandoori roast chicken served with basmati rice, or Italian sausage meatballs in a red sauce over penne.