

Molly's Vineyard Dry Creek Valley 2014 Reserve Zinfandel



WILSON

OF DRY CREEK



Beautifully situated in Dry Creek Valley, the Zinfandel vines of Molly's Vineyard dig roots into unusually deep hillside topsoil, composed of alluvial and volcanic soils. The vines 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: Southwestern

Planted: 2004

Harvested: September 2014

Clone: 6

Rootstock: 110R

Trellis: Vertical Shoot Position

Composition: 96% Zinfandel, 4% Petite Sirah,

Alcohol: 15.8%

Total Acidity: .61 gm/100ml

pH: 3.64

Cases Produced: 175

TASTING NOTES

Enticing aromas of ripe juicy blackberry are dusted with notes of caramel, toasty oak and fresh cracked peppercorns. The velvety liquid glides into spice-driven yet voluptuous texture, layered with rich dark berries with hints of plum, cherry and mocha. Supple tannins and integrating oak subtly frame the wine until the lengthy finish, where they make their presence known.