

## Sydney Vineyard Dry Creek Valley 2014 Reserve Zinfandel



# WILSON

OF DRY CREEK



**I**n the far corner northwest of Dry Creek Valley, and high above Lake Sonoma lies the Sydney Vineyard at 1500ft.

Composed mainly of volcanic clay, the laniger loam provides a layer of well-drained topsoil of 18-45 inches deep. The under-layer is weathered rhyolite and rhyolitic tuff, which are volcanic formations. This wine was hand-harvested due to the extreme slope, and fermented in open-top vats with three daily punchdowns. Aged in French and American oak for 18 months.

### TECHNICAL DATA

*Aspect: Southwestern*

*Planted: 1989*

*Harvested: September 2014*

*Clone: 7*

*Rootstock: 110R*

*Trellis: Vertical Shoot Position*

*Composition: 96% Zinfandel, 4% Petite Sirah,*

*Alcohol: 15.6%*

*Total Acidity: .61 gm/100ml*

*pH: 3.85*

*Cases Produced: 150*

### TASTING NOTES

Inviting aromas of a dark berry tart swirled with smoky oak notes are enhanced with traces of Herbs de Provence. The lush entry immediately offers a pop of bright, fresh fruit and white pepper, which threads all the way to the finish. Blackberry, blueberry, plum and boysenberry, along with a touch of spice box, fill the palate with deliciousness. The wine's structure lends support to the opulent flavors, while not interfering as this Zin shows off her charms.

Fun to sip solo, this wine will also pair well with tandoori chicken or steak gaucho-style with Argentinian chimichurri sauce.