

Sydney Vineyard Dry Creek Valley 2014 Zinfandel



WILSON

OF DRY CREEK



In 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: 95% Zinfandel, 5% Petite Sirah,

Alcohol: 15.6%

Total Acidity: .69 gm/100ml

pH: 4.15

Cases Produced: 525

TASTING NOTES

Inky, complex aromas of black raspberry and berry-saturated oak with hints of violet lead into a palate bursting with juicy fresh flavors. A bright blackberry core is accented by white pepper, while notes of caramel round out the spicy texture. Supple tannins and integrating oak lend balance to the plush mouthfeel and add a firm framework as the wine continues to age.

Enjoy pairing this luscious wine with spicy arrabiata penne, savory baked cannelloni, or stuffed red peppers with brown rice, Italian sausage and Parmesan.