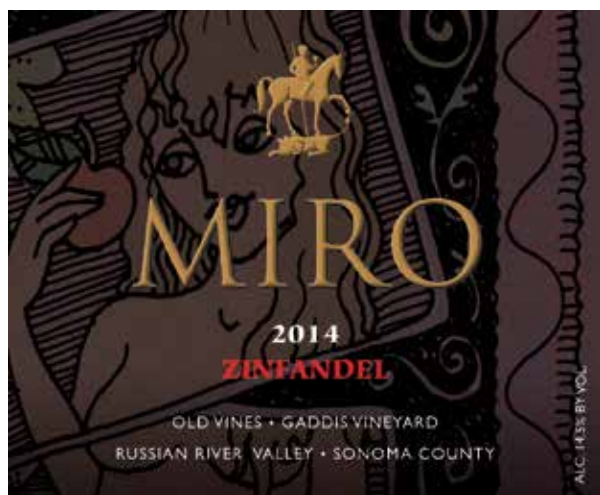




2014 GADDIS VINEYARD ZINFANDEL



HARVEST: October 9th, 2014

BRIX AT HARVEST: 26.5

ALCOHOL: 14.8%

TA: 0.68

RS: 0.2%

pH: 3.65

BOTTLED: March 11th, 2015

PRODUCTION: 128 cases

Winemaking: The fruit was handled in the gentlest way possible: hand sorted and fermented in small open top fermenters, with a minimum of three punch-downs per day, done by hand. As usual, the most effort was spent in extracting as much of the beautiful Zin aromas without the harsh tannins. The malolactic fermentation was done in barrels; aging was done in one-year-old French and other European oak barrels for about 16 months.

Vineyard: Gaddis vineyard is located behind the Gaddis Nursery on Piner Road in the Russian River Valley appellation. The vineyard was planted in the early 1920s. It is predominately Zinfandel, along with some Alicante and Petite Sirah grapevines planted among the Zin vines. The grapes were harvested very late in the season on October 9th, 2014.

The Vintage: 2014 Harvest began with one of the earliest bud breaks in local history. Other than that, the growing conditions were just about perfect, with normal to slightly below normal yields. The malolactic fermentation finished quickly due to the warm weather.

Winemaker's Description:

The wine is bright and lively, with concentrated aromas of dark cherry, blueberry and plums and a touch of typical Zin raisin. There are secondary vineyard-specific fragrances of wild berries, sage and wild herbs. The fine oak barrel aging brings in subtle aromas of vanilla, brown sugar, cinnamon and slight toast and smokiness. The mouth feel is solid, with medium body and very soft and elegant tannins that accentuate the wine's long and juicy finish. There is a pronounced acidity and minerality from this cool-climate and low-yield vineyard. Well-balanced Zin inspires a broad range of food pairings. It will satisfy your palate with many of your favorite dishes from fig spiced duck confit salad to barbecued tri-tip. The wine is delicious now; with some patience and proper aging, in 2-5 years it will be even better.

Miro Tcholakov