

Dry Creek Valley Zinfandel Doug Rafanelli Vineyard



The grapes for this wine are sourced from a hillside vineyard that at its highest point has an elevation of 365m. The top 25% of the vineyard is planted to Petit Sirah and the lower 75% is planted to Zinfandel. While the top of the vineyard soaks up sunshine all day, the bottom 75% is shaded by a grove of cypress trees.

Winemaking: After harvest, the grapes are carefully sorted and any raisins that are found are discarded. After a light cold soak, the grapes are fermented in a stainless steel open-top vat with gentle punch downs once a day until primary fermentation is complete. The wine is then refined in Pinot Noir barrels that are at least five vintages old. Malolactic fermentation takes place in the spring and the wine is then bottled and aged for 3-5 years before release.

Grape varieties : 83% Zinfandel, 17% Petite Sirah

Alcohol : 14%

Tasting notes :

Flavors of blackberry, dark cherry and black currant are complemented with rosemary and black pepper spice. Full-bodied, yet smooth on the tannins and finish. A great match for anything roasted or grilled.

