



2010 Vintage Notes

Zinfandel so reflects the vintage, and this one is a prime example. We had a roller coaster of a season in 2010 – a slow start with a cool, moist spring then long coast through the mild summer, and then a wild spike of a heat wave at the end of August, dropping back into below normal temps, and then a warm Indian Summer to finish ripening.

We have two types of vine training on our Zinfandel – the traditional “Head-Trained” as well as “Trellised”. The head trained vines have branched out enough to provide a nice canopy of shade and allow filtered light onto the loose bunches naturally. The trellised vines require a bit more work to insure the clusters hang freely, not touching their neighbor and enough leaf cover to prevent sunburn. Diligent crop and canopy management allows us to duplicate the perfect balance of light and shade needed for mature tannins, great color and still retain lovely fruit characters.

Four field selections, Mendocino, Pichetti, Hearts Desire and Monte Rosso, add to the complexity of this wine. They each have different attributes but all show beautiful Amador spice that accentuates the bright blackberry Shake Ridge fruit. And then we add in the chocolate ‘backbone’ of our Shake Ridge Petite Sirah for structure.

We co-ferment varying amounts of each selection in small open top bins, encourage different fermentation regimes, introduce the merits of various oak barrels – this Zinfandel does indeed have personality. Balance and elegant structure is layered with wild blackberry fruit and spices. Yum!

The Details

Selections: Monte Rosso, Mendocino, Pichetti

Hearts Desire, 11% Petite Sirah

Rootstocks: St. George and 110R

Vineyard Planted: 2003

Vine Spacing: 5’ x 8’

Harvest Date: Zinf - Oct 5th, Pets Oct 21st

Yield: Zinfandel 3.4 t/ac, Petite 4.2 t/ac

Fermentation: Open top, 1 ton lots

Aging: 10 months French Oak, 20% new

Bottled: August 25, 2011

Alcohol: 14.8%

Production: 345 cases

Release Date: July 2015