

# **Gregory James - Winemaker Notes**

## **2015 Dry Creek Valley Zinfandel**

**Fruit Source:** Schoolhouse Vineyard Geyserville CA

**Varietal:** 100% Zinfandel, Dry Creek Valley AVA

**Harvested:** 8/24/15, with 23.9 Brix

**Barrel Treatment:** 30%new French Oak and 70% neutral French Oak barrels

**Bottled:** 7/13/ 17

**Barrel Aging:** 16 months

**Final Chemistry:** 8.0 g/L TA, 3.56 pH. 14.9% Alcohol

**Cases produced:** 182

**The Vineyard:** The Schoolhouse vineyard is owned by one of Dry Creek Valley oldest grape growing families. Vineyard is located on a bench above the valley floor and has been DRY FARMED for its entire life. Vines are well aged 60 years or more and traditionally " head trained ".

**Winemaking:** These older vines are dry farmed on a beautiful bench above the valley floor with great exposure to both sun and cooling prevailing coastal winds. Mature fruit is picked early morning when cool and firm and processed quickly by destemming to small fermentation bins.

The cool fruit is allowed to warm slowly where spontaneous fermentation begins. The bins are hand " punched " several times / day to extract the color, flavor and aromas of the fruit. The Schoolhouse Creek bench zin produces outstanding red and black fruit characteristics, black cherry, plum and briar with spicy black pepper and clove. Yeast fermentation finishes and the wine is drained from the bins and pumped to tank where the malolactic fermentation is confirmed, then the wine racked to barrels. The majority of the wood is french oak, up to 30% new and majority once or twice used to insure the fruit / spice characteristics of the vineyard are the prominent features. Aging will last approx 14 months.

### **Tasting Notes:**

Pretty aromatics are a nice mix of fruit and spice including black cherry, raspberry and plum together with Christmas spice and hints of clove. This is a medium bodied

wine good fruit in the mouth, teasing spice notes giving an impression of sweetness on the finish.