



Our Home Ranch Zinfandel is built around the original vines planted by our founders in 1895. Five Generations and 125 years in the making, Home Ranch Zinfandel is a stunning expression of the heights to which Zinfandel can ascend.

VINTAGE

The start of the 2019 growing season was wet, however the silver lining to a wet winter and spring is healthy cover crop growth and a full soil profile. By April, rain had started to slow and the soils dried out a bit, allowing us to add large amounts of organic matter back to the soils. The summer was marked by warm days and cool nights. With healthy soils and good weather, bloom went well. Moderate temperatures into mid-September led to a gradual ripening curve for the grapes approaching harvest dates, allowing for a methodical harvest, preserved bright fruit flavors and refreshing acid structure in the wines. The wines also showcase a fully ripe, soft tannin structure that extended gradual ripening promotes. The grapes were hand-harvested between September 26th and October 26th 2019.

VITICULTURE & WINE MAKING

Grapes were hand harvested and sorted before being gently destemmed and transferred in to small open-top fermentors. The fermentations were punched down by pneumatic plunger during maceration for 9-12 days before the free run wine was drained and transferred to barrel. The wines completed malolactic fermentation in barrel. Aged 14 months in 16% New French Oak Barrels, 2% Aged in Italian made Concrete Tanks; the remainder Neutral French and American Oak Barrels. Racked once prior to blending after 10 months, aged for 4 more months prior to being bottled.

SIP & SAVOR

Intense aromatics of currant and plum are complemented by savory notes of black olive, anise and allspice. A bright entry of wild briary blackberry, forest floor, sarsaparilla, cherry cola, and graham cracker crust, gives way to a bold palate of juicy richness with vibrant, fine tannins offering a lingering finish. Pair with rich and meaty short ribs, braised pork belly, or gnocchi gorgonzola.

ANALYSIS

PH	ALCOHOL	TA	VARIETAL
3.71	15.4%	5.9 grams/liter	93% Zinfandel, 7% Petite Sirah

KEY FACTS

- The core of our Home Ranch Zinfandel comes from our founding blocks, planted in 1895 at our flagship Home Ranch Vineyard in Alexander Valley.
- Winemaking team employs a combination of open-top fermentors and an indigenous yeast train cultivated from Home Ranch Vineyard.
- A stunning expression of the heights to which Zinfandel can ascend - bold yet balanced, complex, and layered with an exceptional purity of fruit.