



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

In 2023, abundant rainfall at the start of the growing season brought both benefits and challenges, including saturated soils and delays in cultural practices. As sunny weather arrived, regenerative vineyard management was implemented, featuring adjusted timing of practices, maintaining active roots in the soil, using vineyard crimpers, and establishing cover crops of 8–10,000 pounds per acre to protect and enrich the soil. A needs based fungicide schedule reduced applications, while mechanical canopy lifting expanded to nearly 200 acres for precise management. Favorable summer conditions with cool nights, mild afternoons, and no extreme heat ensured a smooth harvest of high-quality fruit. Post-harvest efforts included cover crop experimentation, pruning, and planning for the next year. The grapes were harvested between October 3rd and October 9th, 2023.

VITICULTURE & WINEMAKING

Grapes were hand harvested in the early morning. They were delicately sorted to ensure optimum quality before being gently destemmed and transferred in to small open-top fermentors without pumping. 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 throughout the winter months. In the Spring the finished wines were blended and returned to larger vessels to preserve the delicate fruit and energy in the wines, providing less oxidative aging as the *élevage* progresses to bottling (unfined). 16 Months in 15% new French oak; 18% concrete tank, 30% French cask, 13% seasoned French oak puncheons; remainder in seasoned French oak barrels. Racked twice prior to blending and once to bottle.

SIP & SAVOR

Deep and expressive, this Zinfandel opens with inviting aromas of boysenberry and blackberry pie layered with hints of graham cracker crust and warm baking spices. The palate evolves toward ripe black cherry, carrying vibrant energy and a savory, mouthwatering salinity at its core. Fine, persistent tannins coat the mouth with structure and finesse, leading into a long, flavorful finish that lingers with both richness and balance. This well-crafted and highly enjoyable Zinfandel pairs perfectly with hearty dishes like roasted meats, stews, or grilled vegetables.

ANALYSIS

VARIETAL	ALCOHOL	PH	TA
85% Zinfandel, 14% Petite Sirah 1% Carignane	15.5%	3.66	5.4 grams/liter

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 fermenters and an indigenous yeast strain cultivated from Home Ranch Vineyard.
- Aged in a thoughtful combination of puncheons, casks, and concrete, this wine reveals remarkable depth and balance. Complex and layered, it offers a beautifully nuanced expression of site with elegance and precision.

