

TECHNICAL NOTES

APPELLATION: Sonoma County

ALCOHOL: 16.5%

PH: 3.58

TA: 5.7 g/L

AGING: 28% new French oak

MONTHS IN BARREL: 18







FORGOTTEN VINES

SONOMA COUNTY

VINTAGE 2021

IN THE VINEYARD

In honor of the many old Zinfandel vineyards that were overlooked for decades in Sonoma County due to prohibition, our Forgotten Vines blend is comprised of several exemplary mature vineyards. These heritage vineyards were first planted in the late 1800s and early 1900s in the warmer reaches of the region. Planted as field blends, Zinfandel is the primary varietal planted, but not the only varietal. Petite Sirah, Carignane, Alicante Bouchet and even some native vines can also be found in some of the vineyards. The vineyards, primarily Saitone, Boshcetti and Battaligni, are harvested separately and remain separate throughout fermentation and aging until the final Forgotten Vines blend is crafted.

CONVERSATIONS WITH THE WINEMAKER

Following careful cluster sorting, the must is fermented in open top vats before aging for 18 months. The components are hand selected by our winemaker and blended together for exceptional richness, complexity and old-vine character.

TASTING NOTES

This opulent, deep-hued wine warmly embraces the senses with its luscious ripe cherry and earthy tobacco notes, accompanied by a subtle hint of velvety cocoa. Its palate is a tapestry of flavors, featuring the indulgence of strawberry jam and the richness of plum, artfully interwoven with nuances of aromatic cinnamon, nutmeg, and the toasty embrace of almond. This wine exhibits a striking concentration, supported by bold tannins that dare to impress, and it concludes with a gentle dusting of black pepper on the finish.