



Zinfandel
MAFFEI VINEYARD
OLIVET BENCH RUSSIAN
RIVER VALLEY
VINTAGE 2022

IN THE VINEYARD

The Maffei Vineyard located on Olivet Road in the Russian River Valley is a historic site showcasing old vine Zinfandel. Registered by the Historic Vineyard Society, the gnarly head-trained vines were planted in 1928 by Umberto and Maria Maffei. Now, three generations later, their granddaughter Joanne Maffei manages these vines which continue to produce world-class grapes.

CONVERSATIONS WITH THE WINEMAKER

Old vines provide layers of ethereal flavors, but also tend to retain high fruit acidity. The grapes for this Zinfandel were harvested on the early morning of September 17. Clusters are hand sorted, berries destemmed, and fermentation allowed to spontaneously begin with native yeast. High ripeness led to a lengthy fermentation on skins and yielded a rich, dark ruby wine we aged in a mix of French and American oak for 15 months with 63% new.

TASTING NOTES

The Maffei Vineyard Zinfandel entices the senses with a vivid rush of ripe black cherry, sumptuous elderberry, and alluring whispers of spiced clove and nutmeg. Its rich, expressive fruit core continues to dazzle on the palate, revealing deep notes of juicy blackberry, roasted stone fruit, and a delicate touch of earthy tobacco leaf. This bold, confident Zinfandel showcases impeccable balance, with bright acidity and sturdy, well-knit tannins, culminating in a powerful yet refined finish.

TECHNICAL NOTES

APPELLATION: Russian River Valley

ALCOHOL: 16.5%

PH: 3.57

TA: 5.7 g/L

AGING: 15 months in 63% new French oak

HARVEST DATE: September 17, 2022

