

GARY FARRELL

VINEYARDS & WINERY

2015 GRIST VINEYARD ZINFANDEL DRY CREEK VALLEY

VINEYARDS

Originally settled by an Italian family in the late 1800s, Grist Vineyard is now owned by Sonoma County's Hambrecht family. This Dry Creek Valley property is on the northwestern slope of Bradford Mountain at an elevation of 1,000 feet. The volcanic, red soils — Boomer loam and Stonyford loam — are reminiscent of Tuscany's terra rosa. We source Zinfandel fruit from 30 of the 51 total acres, which were planted in 1974. Though there is some debate, the Zinfandel vines are thought to be from the "mother" blocks planted in 1900, the Hambrecht/Mead Atlas Peak clones.

VINTAGE

The 2015 vintage was another great year for Gary Farrell Winery. The 2015 crop was modest in size but the quality was exceptional across the board. A mild winter, with sunny, spring-like weather beginning in February, led to early bud break, followed by an early, yet extended bloom. Cooler weather in the spring contributed to variable crop size and the production of smaller than average Zinfandel clusters. Warm, dry weather in the summer provided optimal conditions for flavor, tannin and color development. The small clusters and berries provided nearly impeccable material for creating great wines with tremendous natural acidity and abundant aromatics. High temperatures in August and early September accelerated maturity and precipitated the intense, compacted picking season. The growing season began early and led to another early harvest, though ample hang-time was achieved so we've found that the wines have richness, texture, freshness, purity, intensity, plenty of natural acidity, and perfectly balanced alcohols. In the end, Mother Nature again filled our cellar with some of the best, most balanced wines we've ever produced.

WINEMAKING

This Zinfandel was produced much like a Pinot Noir, using extremely gentle winemaking techniques to showcase the varietal and site characteristics. The grapes were harvested at the optimum sugar content of 25°Brix and then carefully hand sorted to capture the highest quality fruit. Grapes were transferred to an open-top fermenter and cold soaked for three days before inoculation with a yeast strain known to enhance spicy aromas and add overall complexity. The fermenting juice was punched down 2-3 times per day. After fermentation was complete, the free-run juice was kept separate from the hard press and transferred to 40% new François Frères, Nevers Forest French oak barrels for 16 months.

TASTING NOTES

Dark, concentrated aromas of ripe plum, blueberry, and blackberry jam quickly lift from the glass. Classic Grist Zinfandel notes of eucalyptus, mint, and dried flowers compliment the lush fruit profile. The mouthfeel displays round berry flavors upon entry and through the mid-palate, while being balanced with generous natural acidity. Silky wood tannins integrate beautifully with the varietal character of the wine and provide an exceptionally long finish.

TECHNICAL INFORMATION

APPELLATION

Dry Creek Valley

VINEYARDS

Grist Vineyard

COMPOSITION

100% Zinfandel

FERMENTATION & AGING

16 months in 40% new
French oak

ALCOHOL

14.5%

pH / T.A.

3.3 / 7.6 g/L

PRODUCTION

392 Cases

BOTTLING DATE

July 21, 2017

RELEASE DATE

June 2018

SUGGESTED RETAIL PRICE

\$50