

2019 Zinfandel- 75 cases produced

### Vineyard Notes:

Kimberly Vineyard has been a grape growing property since 1906. Originally planted to mixed black varieties, half a century later and after a couple re-plantings, 3 contiguous blocks of Zinfandel were planted circa 1990. All 3 blocks vary in aspect and slope diversifying the fruit exposure to midday sun. Head trained and tightly spaced, these low yielding vines shed light on a more delicate and finessed version of Zinfandel.

Farming:  
Organic

Soils:  
Huichica clay loam & Alluvial river bed

### Vinification:

30% whole cluster with de-stemmed fruit on top. Inoculated with Pied de Cuveé from the Kimberly Vineyard old vine zinfandel. Peak fermentation temperature of 81 degrees F, this wine took 12 days to finish. Pressed at dryness to a combination of 500L puncheon and 225L neutral French oak barrels. Spontaneous secondary fermentation. Aged for 10 months.

### Chemistry:

Brix @ Harvest: 22.4

pH: 4.04

TA: 5.77

Alc. 13.2

FS02: 25ppm

