2017
HIGH VALLEY RED BLEND

VINEYARD NOTES
Rattlesnake Ridge Vineyard: This Petite Sirah Vineyard is perched atop a volcanic ridge at the western end of High Valley. Located at 2250 ft. in elevation on the southwestern slopes of High Valley, the soils on this ridge are primarily broken shale characteristic of Franciscan formation (ancient seabed floor) with a light dusting of red volcanic soil intermixed.

Volcano Ridge Vineyard: The Zinfandel in this blend comes from Volcano Ridge Vineyard. Originally planted in 2003, Volcano Ridge (created by hundreds of eruptions from nearby Round Mountain Volcano) totals 85 acres devoted to all red varietals with numerous clones of each. At 1900-2200 ft. elevation, the volcanic sands and tephra (small, fused sand pebbles) of the Konocti series make for excellent drainage.

PRODUCTION
Pick Date: 9/13/2017
Yeast: WS, which is a tenacious yeast strain isolated from Williams Selyem’s Late Harvest Zinfandel fermentation
Fermentation: Fermented in half ton macro bins with two punch downs per day
Malolactic: Elios 1
Bottled: 7/2018

WINEMAKER COMMENTS
This wine has my attention. Almost never do I say this, but PLEASE decant this magical unicorn wine at least an hour before delighting in its beauty. When I first opened this wine it boasted black fruit and spice with aromas and flavors of blackberry, graphite, sarsaparilla, tobacco, and cedar. Three days later the wine had continued to morph and improve. The aromatics are specific and focused with aromas and flavors of honeycomb, raspberry, strawberry, and white pepper. That transition is absolutely wild! This is a wine that will be able to age for a bit.

TECHNICAL SPECIFICATIONS

Appellation
Lake County

Composition
50% Zinfandel
50% Petite Sirah

Alcohol
15.56%

PH
3.67

Total Acidity
0.58g / 100ml

Barrels
70% neutral oak
15% new French oak
15% new American oak

Release Date
September 2018

Suggested Retail
$30