**Vineyard Notes**
This unsuspecting location for a century-old vineyard sits in back of the St. Peter’s Catholic Church in the middle of Cloverdale. Still owned by the parish, and farmed by the late Ulises Valdez, this vineyard consistently produces very special fruit. This vineyard has somehow managed to survive, prosper, and lend its budwood to a new generation of Zinfandel. The two-acre block of old vine Zinfandel is actually relatively free of the viruses that plague so many of California’s old vineyards. The reason for this is that the vines are so old, they were planted before the leafroll virus infected rootstock sources in the early part of the 20th century. The vineyard was laid out with Zinfandel planted in the middle and other varieties such as Carignane, and an old “field blend” assortment of heirloom varieties around the outside. Ulises was very careful to drop lots of fruit from the vine to ensure the concentration and robust flavor of the grapes.

**Production**
Pick Date: 9/1/2017
Fermentation: 7 tons fermented in tank with two pump overs daily, and 2 tons fermented in ton macro bins with two punch downs per day
Yeast: D80 to tank and RP15 to macro bins
Malolactic: Elios 1
Bottled: 7/2018

**Winemaker Comments**
Man, St. Peter’s Church. To drink a glass of St. Peter’s Church is to drink a history lesson in California wine. This vineyard is a viticultural antiquity, and we are truly blessed to make wine from it. Vintage to vintage this wine smells like sugarplum. In addition, there are lovely notes of raspberry, black cherry, cinnamon, sarsaparilla, cedar, cherry vanilla milkshake, boysenberry (my dads favorite jam btw) and freshly cracked pepper.

**Technical Specifications**

**Appellation**
Alexander Valley

**Composition**
95% Zinfandel
5% Petite Sirah

**Alcohol**
15.51%

**Residual Sugar:**
0g/100ml

**pH**
3.60

**Total Acidity**
0.58g / 100ML

**Barrels**
70% neutral Oak
15% new French Oak
15% new American Oak

**Release Date**
September 2018

**Suggested Retail**
$55