2018
Zinfandel Reserve
Maggie’s Vineyard

Vineyard Notes
Planted in 1901, Maggie’s Vineyard is among the oldest vineyards in Sonoma Valley. This vineyard is oddly situated in a gated neighborhood and sections of the vineyard serve as people’s yards. Because this is a true heritage vineyard, the gnarly, head trained Zinfandel vines are interplanted with Sémillon, Muscadelle, and Palomino which are heritage white grapes.

Production
Pick date: 10/17/2018
Fermentation: Zinfandel, Sémillon, Muscadelle, and Palomino co-fermented in stainless steel tank with two pump overs daily
Yeast: D80
Malolactic: Native ML
Bottled: 6/2019

Winemaker Comments
In early 2018, my dad leased Maggie's Vineyard, and he and his vineyard team began to farm the land. My dad worked with the Maggie's fruit for many years, and was excited to get it into my hands, as he knew I would be excited by this site and the heritage white grapes interplanted at the vineyard.

My dad passed on 9/5/18 which was about 6 weeks before the vineyard was ready to harvest. One of the first things I had to do after he passed was to take over managing this piece of land, making sure everything was copasetic to guide it to healthy ripeness.

When I taste this wine, all the emotions and memories from this time come rushing back to me. I put my heart and soul into every wine I make, but this wine saw a raw and intense version of my heart and soul, and I’m grateful that it is captured in this humbling bottling from this incredible heritage vineyard.

The color of this wine is bright red, and gorgeous. It bears elegant yet potent aromas and flavors of ripe red cherry flesh, raspberry, black cherry, bay leaf, freshly ground peppercorn, and honey.

Technical Specifications
Appellation
Sonoma Valley
Composition
95% Zinfandel
2% Sémillon
2% Muscadelle
1% Palomino
Alcohol
14.41%
Residual Sugar: 0g/100ml
pH
3.53
Total Acidity
0.65g / 100ml
Barrels
63% neutral Oak
30% new French Oak
7% new American Oak
Release Date
November 2019
Suggested Retail
$50