



## 2014 CORTINA ZINFANDEL

*The core of this blend* comes from our Chen's Vineyard planted in 1972 in Dry Creek Valley. This site is named after the gravelly loam soils prevalent up and down Dry Creek Valley. Due to the prevailing afternoon breezes in Dry Creek Valley, the flavor profile tends towards red fruit.



### FOOD AFFINITIES

Herb-rubbed meats, spicy cuisine and hearty pastas

### TASTING NOTES

Bright aromas of dark cherry and black raspberry

Upfront fruit appeal supported with underpinnings of complexity and slight white pepper spice

Soft entry develops into warm, full mid-palate

Finish strikes ideal balance of tannins, fruit and acidity

### VINEYARDS

The stronger marine influence of Dry Creek Valley keeps it cooler than Alexander Valley. In a normal season, Cortina will ripen later due to the prevailing afternoon breezes that typically temper the summer's heat. With mornings shrouded in fog during the summer months, this ranch's diverse soils consist primarily of a gravelly loam called Cortina.

### VINTAGE

2014 was one of the warmest growing seasons on record in Northern California. Rain in late-March paved the way for available water through budbreak and bloom, but sustained warm weather coupled with depleted water reserves culminated with a slightly early, furiously paced compact harvest that was completed before the end of September.

### VINEYARD REGIMEN

Standard viticultural procedure for old vine Zinfandel includes a June pass to eliminate touching clusters or those on weak shoots. Mid-season canopy work is performed on the morning side of the canopy. Thinning at 80% veraison in August removes latent clusters. Finally, a touch-up pass is made just two weeks prior to harvest. Yields average 1.5 tons per acre.

### FERMENTATION REGIMEN

100% hand punch-down fermentation in small (6-ton) open-top fermentors. Maceration time varied from 8 to 12 days. Completed alcoholic fermentation in barrel before undergoing malolactic fermentation.

### HAND-HARVESTED

September 5– September 23, 2014

### AVERAGE BRIX AT HARVEST

25.5°

### BARREL REGIME

Aged 13 months in 75% French oak (20% new) and 25% seasoned American oak barrels

### CASE PRODUCTION

2,810

### VARIETAL COMPOSITION

100% Zinfandel

### ALCOHOL

14.8%

### RELEASE DATE

February 2017

### SRP

\$40

