



2015 CORTINA ZINFANDEL

The core of this blend comes from our Chen's Vineyard planted in 1972 in Dry Creek Valley. Cortina 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.



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

2015 was one of the earliest harvests on record in Sonoma County. Although the summer was generally mild, spring's dry warm weather accelerated vine development, ultimately producing smaller berries and concentrated flavors. Sustained warm weather coupled with depleted water reserves culminated with a furiously paced compact harvest that was completed before the end of September, producing a vintage of exceptional quality.

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- to 9-ton) open-top fermentors. Maceration time varied from 8 to 12 days. Completed alcoholic fermentation in barrel before undergoing malolactic fermentation.

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

HAND-HARVESTED

August 22 – September 11, 2015

AVERAGE BRIX AT HARVEST

25.4°

BARREL REGIME

Aged 11 months in 75% French oak (20% new) and 25% seasoned American oak barrels

CASE PRODUCTION

3,613

VARIETAL COMPOSITION

100% Zinfandel

ALCOHOL

15.1%

RELEASE DATE

February 2018

SRP

\$40

