



VALRAVN

sonoma county
old vine zinfandel

Zinfandel is America's true heritage varietal, like Pinot Noir is to Burgundy and Cabernet is to Bordeaux. This noble grape has been in California since the 1850's, surviving two World Wars and the dark days of Prohibition. Over the years, we've seen this great grape become bastardized and commercialized by massive wineries wanting to making sub-par wine. Along with a small group of our peers, we are leading the charge to restore the great reputation of this quintessential American grape.

VITICULTURE

ValravN is born from bush-pruned vines ranging in age from 50 to 105-years-old. Hand harvesting each vineyard parcel allowed for selection of only the most pristine bunches which averaged 26 brix at harvest. Grapes were hand sorted and gently destemmed before fermentation.

WINEMAKING

In the cellar, a short cold soak was followed by primary fermentation in small two-ton stainless steel vessels. Daily punch downs were done manually. We chose to press a little prior to completion, allowing the fermentation to finish in barrel, to allow for some oak integration at an earlier stage. Malolactic and aging in barrel for ten months, 20% of which was new French oak.

TASTING NOTES

A very lifted aroma of simmering berry sauce emanates from the glass. In the mouth there is a cascade of blue and red fruits alike, comprised of copious amounts of blueberry, cassis and blackberry compote with the faintest hint of blood orange lingering around the perimeter of the core. It is framed in a mocha bean and chocolate ganache flavor. The energetic and long finish presents a sense of freshness that invites further drinking.

Varieties: 100% Old Vine Zinfandel
Vineyards: Dry Creek & Russian River
Soils: Gravelly, sandy loam
Aging: 10 months in French oak (20% new)

Production: 4200 cases
Alcohol: 14.8%
UPC: 00853868006048

