

## 2019 ZINFANDEL Funsten Vineyard Dry Creek Valley



## **Technical Data**

Composition:	100% Zinfandel
Vineyard:	Funsten Vineyard, Block 4
Appellation:	Dry Creek Valley, Sonoma County
Harvest Date:	September 17, 2019
Alcohol:	13.8%
pH:	3.63
TA:	0.54g/100ml
Barrel Aging:	22 months
Cooperage:	33% new Hungarian oak barrels 67% 4-year-old French oak barrels
Bottling Date:	July 21, 2021 (unfined & unfiltered)
Closure Type:	Screwcap - Ramondin - saranex liner
Production:	48 cases   750ml
Release Date:	May 2023

## Jamie Peterson's Vintaged View & Vineyard Notes

This Zinfandel vineyard, on the eastern bench above the valley floor, is adjacent to our former old red barn winery off Lytton Springs Road. It was planted by my father in 1999 when he was consulting for Ridge Vineyards. I actually helped lay out stakes for a few of the blocks in the vineyard during my summer break from school. I can remember toiling in the hot, dusty soil of the Dry Creek Bench, wondering what the vineyard would become. It's exciting to get to work with the fruit and wine from this vineyard decades later.

Normally a main component in our Dry Creek Valley Zinfandel blend, the 2019 Funsten Zin tasted so spectacular on its own, we opted to set aside and bottle two barrels of this 100% single-vineyard wine to share with our wine club members, and other true Zin lovers.

## **Tasting Notes**

Alluring aromas of dark ripe berries, subtle black pepper and traces of oak fill the nose. The easy entry showcases fresh, juicy flavors that linger into the finish. Fresh-picked boysenberry, Santa Rosa plum and Rainer cherry merge with hints of chokecherry jelly, pomegranate and mocha. A smooth mouthfeel and a slightly spicy texture are joined by a chewy essence mid-palate that adds to the wine's depth. Gentle, integrated oak caresses the flavors, providing body and structure.

A nice wine to open when serving Italian stuffed flank steak served with fresh tortellini, or ham and pea risotto.