

Jamie's (Peterson) Vintaged View

Though all of our Zinfandels are made from Dry Creek Valley grapes, our Dry Creek blend, as we refer to it, is a wine that we hope reflects the overall Dry Creek Valley Zinfandel terroir, as opposed to a single-vineyard character. Selecting four vineyards (Borkow, Bradford Mountain Estate, Funsten and West) located throughout the appellation, gives us a cross section of soil types and microclimates within Dry Creek Valley that are reflected in the flavors.

Our 2012 Dry Creek blend is a very classic, claret-style Zinfandel. Accompanying the depth of fruit flavors, you'll find richness, complexity, spice and earthiness. Compared to our other Zinfandels, this bottling contains the highest percentage of blending varieties to give maximum spice and an intriguing multifaceted quality without overwhelming the inherent "Zinniness" of the wine. The Petite Sirah gives the wine darker earth notes and more structure, while Carignane enhances the spiciness and bright acidity.

The 2012 vintage was another year with a cool summer and slow grape development, leading to wines of elegance and complexity that will develop for years, but with the fruit-forward richness expected of California Zinfandel.

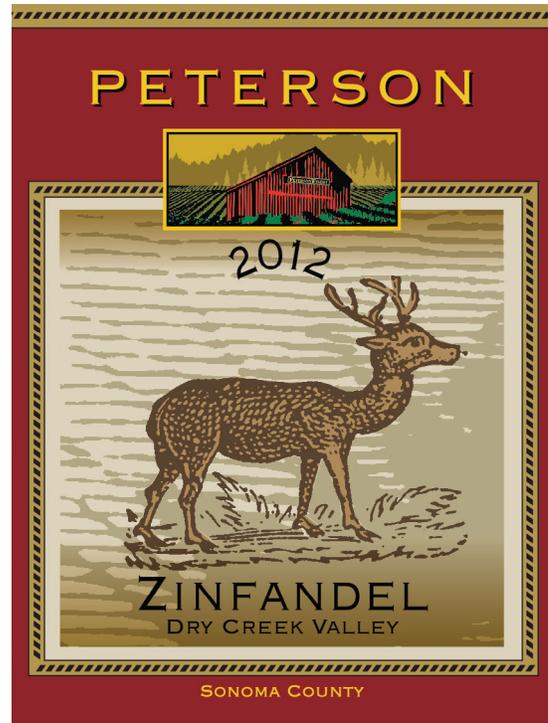
Technical Data

Composition:

<u>Varietal Breakdown</u>	<u>Vineyard Breakdown/Harvest Dates</u>
82% Zinfandel	26% West Vineyard - 9/17 32% Funsten Vineyard - 9/17 14% Borkow Vineyard - 9/22 10% Bradford Mtn Vnyd - 10/17
10% Petite Sirah	Clendenen Vineyard - 9/26
8% Carignane	Forchini Vineyard - 9/13 & 21
Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	13.9%
pH:	3.69
TA:	0.65g/100ml
Barrel Aging:	19 months
Cooperage:	10% new American oak barrels, 5% new Hungarian oak barrels, 20% 2-4 year-old French & Hungarian oak barrels, 65% 5-8 year-old mixed neutral oak barrels
Bottling Date:	May 14, 2014 (unfined and unfiltered)
Production:	1100 cases - 750ml 70 cases - 357ml
Release Date:	October 2014

2012 ZINFANDEL

DRY CREEK VALLEY



Tasting Notes

Dark aromatics reveal brambly blackberry and wild cherry generously sprinkled with black pepper. The bright entry introduces mixed dark berries, raspberry and cherry laced with rich vanillin oak, pepper and spicy acidity. Hints of chocolate appear mid-palate as the flavors broaden, and then linger in the finish.

Enjoyable now, this wine will benefit from decanting if opened before 2015, or give it a bit more bottle aging to allow the components to continue to integrate. It will pair nicely with spice-rubbed baby back ribs, or spaghetti topped with meatballs.