



2018 ZINFANDEL

HAMBRECHT VINEYARD

- Release Date:** January 2021
- Production:** 8 Barrels
- Varietal:** 100% Zinfandel
- Vineyard:** Hambrecht Vineyard,
Dry Creek Valley, Sonoma County
- Winemaking:** Justin and Seana Stephens, Proprietors
Kirk Venge, Winemaker
- Cooperage:** Aged for 18 months in both French and American oak, 30% new.
- Vintage Notes:** As vintages go, 2018 was joyously tranquil. From the start in early February and through the mild weather of the Spring flowering season, nature cooperated in exactly the ways desired for an ideal grape set. As summer progressed, we saw relatively few heat spikes and slow, but steady progress in the vineyards which lead to extended hang times. While calm, 2018 was a marathon for winemaking as it required extended focus on the needs of each individual vineyard site well beyond the average year. Happily, this attention was rewarded with beautiful wines across our portfolio.
- Vineyard Notes:** The Hambrecht vineyard is located in the Dry Creek Valley of Sonoma County, an epicenter for much of the best Old Vine Zinfandel still with us. Hambrecht was planted in 1974 and is located 1,000ft above the valley floor on Bradford Mountain in red hued volcanic soils which help to stress the vines and keep yields down and concentration high.
- Tasting Notes:** This wine offers abundant notes of fresh picked raspberry, cranberry curd, rhubarb pie and licorice. On the palate the fruit is bright and expressive with notes of raspberry and bing cherry cordial taking center stage. Bright, lifting acidity carries the fruit notes to a finish of soft tannins, fine black pepper and sweet oak.
- Aging Advice:** Zinfandel is fantastic in its youth and is meant to be enjoyed and shared, so ultimately the right time to open it is whenever the mood strikes. That said, 2018 as a vintage is showing excellent potential for the long-term aging and this Hambrecht Zinfandel is no exception. We expect this wine will progress beautifully for at least 5-7 years and may go quite a bit beyond that given the expressive fruit and bright acidity.