



HUNNICUTT

2019 ZINFANDEL  
*HAMBRECHT*  
DRY CREEK VALLEY AVA

- Release Date:** September, 2022
- Production:** 8 Barrels
- Varietal:** 100% Zinfandel
- Vineyard:** Grist 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:** 2019 as a vintage was full of unique and unexpected character. A cool spring and late rains well into May had us on edge as we nervously kept vigil against frost and shatter in the vineyards, fearing a repeat of the unseasonably cool 2011 vintage. Thankfully, summer arrived with its desired warmth, but with the harshest heat held at bay, allowing for a long, warm, and even ripening season. This was especially appreciated along the eastern side of the valley and our higher elevation western facing vineyards where the late afternoon sun lingers longest, and heat spikes are most perilous.
- Vineyard Notes:** The Grist vineyard is located in the Dry Creek Valley of Sonoma County, an epicenter for much of the best Old Vine Zinfandel still with us. The land originally housed an old grist mill and has been a site of vineyard cultivation for well over 100 years, though it was most recently planted in 1974 by Bill Hambrecht. It is now under the care of his grandson, Woody Hambrecht who lives at the vineyard with his wife and their young daughter.
- The vineyard sits 1,000ft above the valley floor on Bradford Mountain in the northern reaches of Dry Creek. Its red hued volcanic soils help to stress the vines and keep yields down to an expected 2 tons per acre, while the ample sunlight and cool ocean born breezes act as counter balancing forces, keeping ripeness and structure in harmony.
- Tasting Notes:** On the nose, notes of cherry cordial, rhubarb pie, nutmeg, marzipan, and hints of rose petal mingle and fill the glass. The palate is rich with bright and round raspberry and cherry which mingles in the mid palate with date, orange zest and cola. The finish is long and vibrant, with fine light tannins and supple acidity.
- Aging Advice:** Zinfandel is fantastic in its youth and is meant to be enjoyed and shared, so ultimately the right time to open this wine is whenever the mood strikes. This is especially true of the 2019 vintage as the purity of fruit on display in youth is second to none. That said, there is still strong aging potential for this and all of our 2019 vintage wines, as that fruit focus will allow for ample evolution and refinement over the next 5+ years.