



## 2021 ZINFANDEL

### *Hambrecht*

#### *Dry Creek Valley AVA*

- Release Date:** January, 2024
- Production:** 8 Barrels
- Varietal:** 100% Zinfandel
- Vineyard:** Grist Vineyard,  
Dry Creek Valley AVA, Sonoma County
- Team:** Justin and Seana Stephens, Proprietors  
Kirk Venge, Winemaker  
Andrew Bohi, Director of Operations
- Cooperage:** Aged for 18 months in American oak, 33% new.
- Vintage Notes:** The 2021 vintage will be remembered as a drought year for the valley, with a resulting drop in yields. However, the overall quality of the vintage is superb thanks to those smaller berries bringing an increased concentration of both fruit and structure. Early spring saw periods of unseasonable warmth alongside the occasional cool night which did create some frost concerns, but a little vigilance in the vineyards kept any damage at bay. Summer and early fall provided heat that cycled between warm days and cool nights which allowed for a smooth harvest about 1-2 weeks earlier than average.
- 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 1,000 feet 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 average of 2 tons per acre, while the ample sunlight and cool ocean born breezes keep the ripeness and structure in harmony.
- Tasting Notes:** Intoxicating aromatics of Australian red licorice, nutmeg, blueberry cobbler and hints of sumac emanate from the glass, while the generous palate unfolds cascading layers of rhubarb pie, gingerbread, pina colada and peach melba. 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. That said, the wine's structure will allow for ample evolution and refinement over the next 5+ years.