



2022 ZINFANDEL HAMBRECHT

Dry Creek Valley AVA

- Release Date:** April, 2025
- Production:** 9 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
David Robbins, Director of Sales
John DeGregory, Director of Hospitality
- Cooperage:** Aged for 18 months in American oak, 33% new.
- Vintage Notes:** 2022 continued the relative dry conditions of the previous few years, but with some edges sanded down thanks to a smattering of winter rains. The spring and early summer were quite idyllic with moderate temperatures and a slow but steady ripening, which continued well into August. The season took a turn in September when we saw a spike in heat that lasted for 10 days and brought 110+ degree temperatures to the valley floor. This created demand for attention and intervention in the vineyards, but thanks to an unseasonable rain shortly after the heat spike, our sites were able to hang well into October and achieve optimal ripeness.
- 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:** Classic varietal aromas of blackberry, white pepper, nutmeg and blueberry compote unfurl from the glass, while the rich yet balanced palate tantalizes with complex layers of gingerbread, pina colada and rhubarb pie. 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.