



**2023 ZINFANDEL**  
**DRY CREEK AVA**  
***HAMBRECHT VINEYARD***

- Release Date:*** April, 2026
- Production:*** 7 Barrels
- Varietal:*** 100% Zinfandel
- Vineyard:*** Grist Vineyard,  
Dry Creek Valley AVA, Sonoma County
- Team:*** Justin and Seana Stephens, Proprietors  
Kirk Venge, Winemaker
- Cooperage:*** Aged for 18 months in American oak, 43% new.
- Vintage Notes:*** In 2023, the region experienced one of the longest growing seasons in several decades. A cool, wet spring delayed bud break and while summer temperatures did eventually show up in July, it was a steady mild heat that caused the fruit to ripen gradually. As a result, the valley began the harvest season approximately 3-4 weeks behind what would be considered a normal schedule. Thankfully, the weather was beautifully consistent throughout the fall, providing for extended hang times to achieve perfect ripeness and flavor development. This was the proverbial goldilocks vintage, allowing us to choose our moment with each site, resulting in stirring and memorable wines across our portfolio.
- 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.
- 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:*** On the nose a full complement of wild berries jump from the glass, joined by rhubarb pie, candied pecans, rum raisins, fresh herbs and sandalwood to offer an intriguing first impression. The palate is a lively and delicious fresh berry reduction pairing bright acidity with hints of clove, star anise and baking chocolate. The fruit gains complexity as it continues through the long, lovely finish of delicate tannins.
- Aging Advice:*** Zinfandel is fantastic in its youth due to its inherent low tannins and bright fruit, 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.