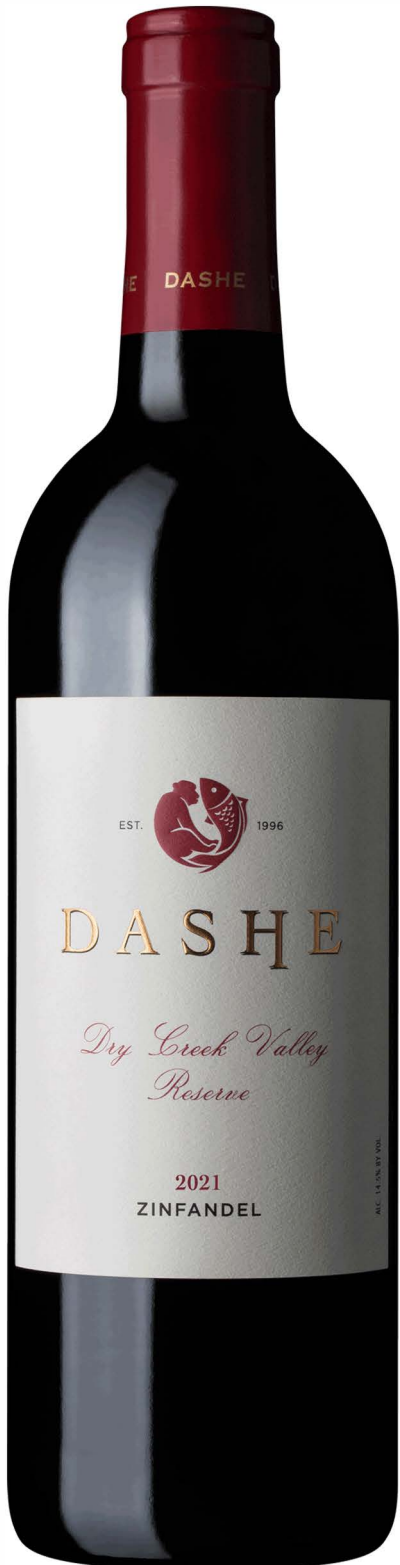


2021 Zinfandel Reserve, Dry Creek Valley



History

Since 1996, Dashe Cellars has been making Zinfandels from the Dry Creek Valley. Our Dry Creek Valley Zin-fandel is the flagship wine of the Dashe Cellars label.

To make this special Dry Creek Reserve wine, we've selected two of our favorite vineyards from the region and tasted every barrel, selecting only the best for this Reserve wine. We wanted to show the distinctive characteristics of the Dry Creek Valley, blending a wine with an intensity, complex spectrum of flavors, and balance of fruit and bright acidity. This is a particularly structured and fruit-forward wine—a classic Dry Creek Zinfandel.

Production

The vintage of 2021 was a relief to us, since the Sonoma wine country did not experience wildfires that had prevented us from making a 2020 vintage. The vintage was warm and steady, allowing us to harvest in mid-September.

The wine was fermented using only the natural yeast population on the grapes—our tradition at Dashe Cellars—and the resulting wine shows off the terroir of the vineyards beautifully. The wine was aged for 15 months in 25% new 120 gallon French oak puncheons, and the remainder in older French oak puncheons to gain the softness of oak aging without adding excessive oak flavors. Finally, in our blending trials, we added about 15 % of Petite Sirah, for structure, depth, and long aging potential.

Production Notes :

Varietals

85% Zinfandel
15% Petite Sirah

Appellation

Dry Creek Valley,
Sonoma County

Alcohol

14.5% by vol.

Time in oak

15 months

Oak

25% new french oak
puncheons
75% 1-year
or older French oak

Production

600 cases, 750ml
150 cases 375ml

Tasting Notes:

Color: Reddish-purple

Aroma: Blackberry, black current, hints of cherry liqueur and chocolate, with an underlying floral component of violets.

Taste: Beautiful velvety texture; blackberry, cherry, and cassis, hints of chocolate and licorice, great acidity and balance. Finishes with a long and balanced sweet red-fruit finish.