

# *2010 Dashe Cellars*

## *Zinfandel Florence Vineyard (Dry Creek Valley)*

### HISTORY

Although a relatively young vineyard, the Florence Vineyard in the north of Dry Creek Valley is one of our favorite single-vineyard sites for Zinfandel in the region. Each year, it makes exceptionally vibrant and intense zinfandel, with characteristic aromatics of lavender, violets, and thyme or lavender spice.

The Florence Vineyard is an example of a younger-vine vineyard that—through selection of the vineyard site, pruning for low yields, climate, and soil type—produces fruit that tastes more like old-vine plantings. It's an extremely rocky vineyard in the north of the Dry Creek Valley, and it increasingly is becoming one of our very favorite Dry Creek Valley vineyards for the complexity of the wines produced.

The vineyard—owned by Jack Florence of Rockpile Ranch fame—was planted from cuttings of the St. Peters Church clone, taken from the original Rockpile Ranch vines. This clone of zinfandel has very tiny, intensely flavored berries, and the large proportion of skins to juice from these tiny berries make for an exceptionally rich, complex wine. In 2010, the yields were low, so the Florence Vineyard zinfandel was as intense, aromatic, and richly-textured as ever.

### PRODUCTION

We used our special custom-made gridded tanks to ferment the wines. These tanks, outfitted with stainless-steel grids that can be raised or lowered on top of the crushed grapes, allow us to submerge the cap of grape skins beneath the surface of the fermenting wine. We extract color, body, and complexity from the grapes without extracting too much of the drying tannins found in the seeds. The result are intense and complex wines that feel velvety and round on the tongue rather than harsh or tannic.

We conducted the primary and secondary fermentation using only the natural populations of yeast and bacterias on the grapes, as always, to enhance the vineyard-specific flavors we get from these grapes. At dryness, the wine was gently pressed in a membrane press and pumped to older 60-gallon French oak barrels.

The wine was aged for 14 months in oak before being racked up to tank for bottling. In our blending trials, we decided the wine was superb on its own, and did not blend anything else to interfere with the intense, lovely fruit. This is an ideal wine to have with grilled lamb, intense sauces, or any other food that can stand up to its substantial fruit and acidity.

### PRODUCTION NOTES

**Varietals:** 100% Zinfandel from the Florence Vineyard  
**Appellation:** Dry Creek Valley  
Sonoma County  
**Alcohol:** 14.3 % by vol.  
**Time in oak:** 14 months  
**Oak:** 100% French; 15 % one year old and the remainder neutral  
**Production:** 544 cases, 750mL  
**Release date:** July 30<sup>th</sup>, 2012  
**Sugg. retail price:** \$35.00 bottle, 750mL  
**Optimum time for consumption:** 2012-2019

### TASTING NOTES

**Color:** Dark reddish-purple.  
**Aroma:** Very aromatic spice and floral notes: black pepper, clove, lavender, violets. Initial high tones are followed by dark fruit of black raspberry and black cherry.  
**Taste:** Great vibrant flavors of black raspberry, black cherry, and cranberry. Wonderful balance of fruit and acidity, making a very zingy wine. Fruit flavors are followed by a great rush of layered darker flavors of earth, mineral, chocolate, clove spice, long persistent finish of black raspberry and cranberry fruit. Great velvety texture to the midpalate.