

2011 Dashe Cellars

Dry Creek Valley Zinfandel

HISTORY

Vibrant, delicious black raspberry and wild cherry fruit, velvety texture, and balanced crisp acidity make this wine a classic example of Dry Creek Zinfandel. As always, we make this wine from a number of small, family-owned vineyards in the center and north of the Dry Creek Valley. Since Dry Creek Valley receives coastal fog in the evening and early morning, the grapes from this area show a bright acidity which blends perfectly with the forward fruit from the vineyards, resulting in a long-lived and balanced wine.

Although 2011 was a challenging vintage for some wineries, we harvested our Dry Creek Valley zinfandel vineyards before the arrival of any rain, so the grapes that we picked were perfectly ripened. This vintage is characterized by its beautiful floral and fruit aromas and smooth velvety texture.

PRODUCTION

We picked our vineyards in early- and mid-September, carefully hand-sorting the fruit before crushing the grapes to tank. We used our special custom-made gridded tanks to ferment, allowing us to submerge the cap of grape skins beneath the surface of the fermenting wine, extracting color, body, and complexity from the grapes without extracting 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.

All of the wines were fermented using only the natural yeast population on the grapes—our trademark and tradition at Dashe Cellars—and the resulting wines are intriguingly complex and luscious. The wine was aged for 10 months in a older French oak barrels, including our 900 gallon French oak casks that allow us to gain the softness of oak aging without adding excessive oak flavors in the wine. All barrels were at least one year old and as old as seven years, so as to reduce the effect of oak on the fruit. In our blending trials, we added about 11% of petite sirah (for structure and aging potential).

PRODUCTION NOTES

Varietals: 89% Zinfandel, 11% Petite Sirah
Appellation: Dry Creek Valley
Sonoma County
Alcohol: 14.3 % by vol.
Time in oak: 10 months
Oak: 100% French; 0% new. 1800 gallons aged in large (900 gallon) French oak casks.
Production: 3829 cases, 750mL
299 cases, 375mL
Release date: March 1st, 2013
Sugg. retail price: \$24.00 bottle, 750mL
\$13.00 bottle, 375mL
Optimum time for consumption: 2013-2021

TASTING NOTES

Color: Black-purple, with reddish hues.
Aroma: Extremely aromatic lavender and violet notes, mixed with black raspberry and wild cherry fruit.
Taste: Black raspberry and wild cherry, with darker notes of chocolate, coffee, and clove. An extremely balanced wine, with good acidity, soft and velvety texture, and a complex finish of wild cherry fruit, raspberry and peppery spice.