

2015 Zinfandel Louvau Vineyard Old Vines



History

These vines are over 100 years old, and produce classic Dry Creek Valley zinfandel. The vines grow straight out the rocky soil on the “bench” of the east Dry Creek valley. They are beautiful old vines, with the gnarled trunks quite low to the ground, head-trained, and dry-farmed, resulting in tiny yields of concentrated fruit.

Production

As is typical, these vines ripened early, and were harvested in early September. Although very old, the vines produced almost 3 tons per acre, a very respectable quantity of grapes for such ancient vines.

As always, we hand-sorted the grapes on a conveyor belt on the way to the crusher to eliminate any leaves, rocks, or imperfect fruit. The crushed grapes were then fermented using only the native yeast population on the surface of the grapes (rather than commercial dried yeasts) to conduct the fermentation. At dryness, the wine was gently pressed in a membrane press and pumped to traditional 60-gallon oak barrels. The wine was aged for 18 months in one-year or older French oak barrels, to keep the vibrancy of the fruit.

Production Notes :

Varietals

100% Zinfandel

Appellation

Dry Creek Valley,
Sonoma County

Alcohol

14.5 % by vol.

Time in oak

18 months

Oak

80% older French oak
20% 1 year French oak

Production

103 cases, 750ml

Release date

Sept 1st, 2017

Optimum time for consumption

2017-2027

2022 Library Release: The wine has aged beautifully, developing a brick-red color and becoming more complex, with flavors of plum, chocolate, and black raspberry.

Tasting Notes:

Color: Dark purple

Aroma: Chocolate, plum, cassiss, black cherry, licorice, earthy

Taste: Luscious, velvety texture, black cherry and pomegranate, black pepper. Crisp acidity; shows a great complexity and balance even in its youth. Very persistent spicy, fruit-driven finish.