

2016 Zinfandel, Florence Vineyard



History

One of the most distinctive wines we make here at Dashe Cellars, the vibrant and intense Florence Vineyard Zinfandel is a perennial favorite. The location of the vineyard has a huge influence on the wine: the cool climate and rocky soil of the vineyard, in the north of Dry Creek Valley, helps the grapes maintain their acidity during ripening, resulting in a flavorful and lively wine.

With its floral and bright red fruit aromas, the Florence Vineyard Zinfandel is always easy to identify. Planted from the famous St. Peter's Church clone of Zinfandel, the clusters have very tiny, intensely flavored berries, and the large proportion of skins to juice from these berries makes for a rich, complex wine that is both balanced and lovely.

Production

We fermented the wine on its native yeasts, and did not fine or manipulate the wine before bottling. The result is an intense and complex wine that feels velvety and round on the tongue rather than harsh or tannic.

The wine was aged for 18 months in neutral French oak barrels. This is an ideal wine to have with grilled meats such as lamb, or any other food that can stand up to its substantial fruit and balanced acidity.

Production Notes :

Varietals

100% Zinfandel

Appellation

Dry Creek Valley,
Sonoma County

Alcohol

14.9 % by vol.

Time in oak

18 months

Oak

100% French;
15% 1-year or older,
remainder neutral

Production

102 cases, 750ml

Optimum time for consumption

2019-2027

Tasting Notes:

Color: Dark red

Aroma: Black raspberry, black cherry, cocoa, licorice, black pepper blending with more floral notes of lavender and violets.

Taste: Bright, vibrant flavors of black cherry and raspberry fruit, followed by spice notes of thyme and rosemary, minerals, and black pepper. Crisp acidity and a lovely velvety texture. Ends with a long persistent finish of raspberry and black cherry fruit.