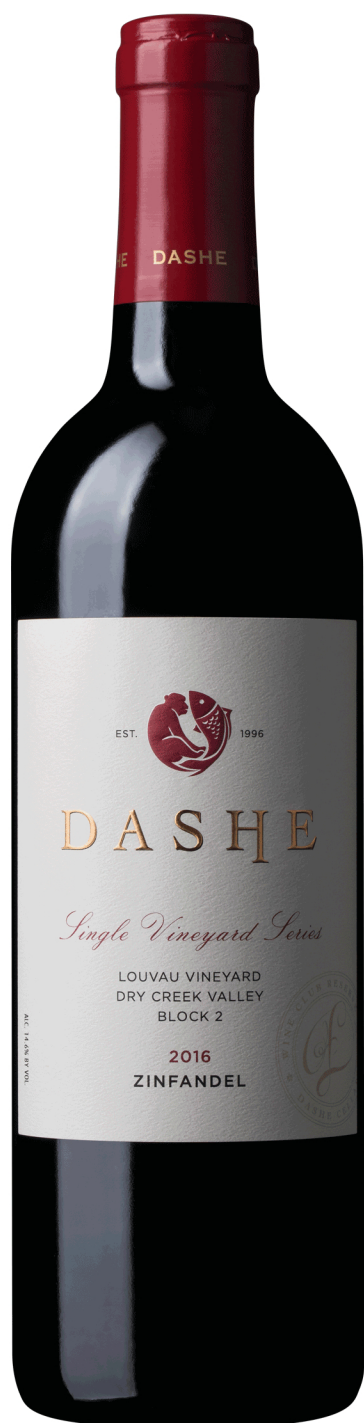# DASHE
CELLARS

2016 Zinfandel, Louvau Vineyard 'Block 2'

History

This special bottle of wine is from our favorite vineyard section—called "Block 2"—in the Louvau Vineyard, a Dry Creek Valley vineyard from which we've been making wine since 2001. These vines grow out of the rocky ground on the "bench" of the east Dry Creek Valley, and the Block 2 grapes are from a particularly steep and rocky part of the vineyard on the eastern lip of the property.

Production

As is typical, these vines ripened early, and were harvested in early September. In 2016, the grapes ripened particularly early, and produced very dark, concentrated fruit that made a wine with great structure and complexity. From the start, the Block 2 grapes gained a beautiful dark purple color within just a few days in the fermenter.

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
98% Zinfandel
2% Petite Sirah

Appellation
Dry Creek Valley,
Sonoma County

Alcohol
14.8% by vol.

Time in oak
14 months

Oak
85% older French oak
15% new French oak

Production
106 cases, 750ml

Optimum time for consumption
2020-2035

Tasting Notes:

Color: Purple with a reddish rim

Aroma: Black cherry, chocolate, strawberry compote, earthy and spicy, but with hints of lavender floral notes

Taste: Sweet black cherry and raspberry fruit, pomegranate, and chocolate. Very velvety texture, bright juicy acidity, great tannic structure, earthy, and minerals in midpalate. Shows a great complexity and fruit/acid balance. Very persistent black cherry and pepper spice finish.