

2017 Ancient Vines Sonoma County



History

Made exclusively from vines over 100 years old, the Ancient Vines blend combines Zinfandel from an exceptional 105-year-old block from the center of Dry Creek Valley with Mourvedre and Carignane from one of the oldest vineyards in the state, the Bedrock Vineyard. Originally owned by Generals Sherman and Hooker of Civil War fame, the Bedrock Vineyard is one of the most storied vineyards in the state. These particular vines of Mourvèdre and Carignane were planted in 1888, making this a notable historic vineyard. The Zinfandel block comes from the “old patch” on the Louvau Vineyard in Dry Creek, which we have been making into wine at Dashe Cellars since 2001.

Production

We harvested each varietal separately into ½ ton picking bins. At the winery, the grapes were hand-sorted on conveyors, and then fermented using the native “wild” yeasts on the grapes.

Each varietal was fermented in separate bins, and the cap “punched down” by hand four times a day. This technique produces great extraction but very little extraction of dry tannins from seeds.

At dryness, the wines were gently pressed in a membrane press and pumped to traditional 60-gallon oak barrels. Each varietal was kept separate, and we blended the wines carefully to develop a wine with great texture, intense fruit, and lovely balance between the firm acidity and the lovely sweet and spicy fruit.

Production Notes :

Varietals

40% Carignane
33% Mourvèdre
27% Zinfandel;

Appellation

Sonoma County

Alcohol

14.3% by vol.

Time in oak

14 months

Oak

20% 1-year French oak
80% 2-year or older oak

Production

175 cases, 750ml

Optimum time for consumption

2020-2037

Tasting Notes:

Color: Dark red

Aroma: Black cherry, plum, pomegranate, and highlights of black pepper, tar, and earth.

Taste: Lovely velvety mouthfeel, entry of black cherry, black pomegranate, cranberry, tar and peppery spice. Great acid balance; good tannic structure; long, spicy, fruit-driven finish.