



2018 Zinfandel, Florence Vineyard



History

The Florence vineyard is always one of the most sought-after wines we make here at Dashe Cellars, since we make such a small amount of it each year: only 78 cases in 2018. Even though these vines are relatively young at about 18 years old, the wine made from these vines is always vibrantly fruity and quite . The location of the vineyard has a huge influence on the wine: the cool climate and rocky soil of the vineyard helps the grapes maintain their acidity during ripening, resulting in an intense and lively wine.

With its floral and bright red fruit aromas, the Florence Zinfandel is always easy to identify. Planted from the famous St. Peter's Church clone, 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 a complex wine that feels velvety and round on the tongue rather than harsh or tannic.

The wine was aged for 18 months in French oak puncheons (120 gallons) and barrels (60 gallons), to keep the youthful freshness of the fruit intact.

Production Notes :

Varietals
100% Zinfandel

Appellation
Dry Creek Valley,

Alcohol
14.5 % by vol.

Time in oak
18 months

Oak
100% French;
25% new oak puncheons
remainder neutral
barrels

Production
78 cases, 750ml

**Optimum time for
consumption**
2021-2034

Tasting Notes:

Color: Dark red

Aroma: Raspberry, cherry, lavender, chocolate, black pepper, vanilla.

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