

2019 Old-Vine Zinfandel Louvau Vineyard



History

A long-time favorite of Dashe Cellars zinfandel fans, these 100+ year old vines at the Louvau Vineyard grow straight out of the rocky ground on the “bench” of the east Dry Creek Valley. These vines were hidden away under a thick patch of raspberry vines and weeds when John Louvau bought the property in the late ‘70s. It was only after he cleared the weeds to plant grapevines did he discover that he already had a small vineyard on the property: old, gnarled trunks of Zinfandel that were around 80 years old. The vines are head-trained and are pruned so that they are quite low to the ground, resulting in tiny yields of concentrated fruit.

Production

A relatively cool summer and late ripening pattern resulted in the latest pick of the Louvau Old Vines in recent memory, in the last week of September. The long hang time resulted in dark, concentrated fruit and a wine with great structure.

As always, we hand-sorted the grapes on a conveyor belt to eliminate leaves, rocks, or imperfect fruit. The crushed grapes were then fermented using only the native yeast population on the surface of the grapes to conduct the fermentation. At dryness, the wine was gently pressed and pumped to 120-gallon oak puncheons. The wine was aged for 16 months to develop complexity without excessive oak character that might deter from the wine’s vibrancy.

Production Notes :

Varietals

100% Zinfandel

Appellation

Dry Creek Valley,
Sonoma County

Alcohol

14.2 % by vol.

Time in oak

16 months

Oak

90% older French oak
10% new French oak
(120 gallon puncheons)

Production

75 cases, 750ml

Optimum time for consumption

2021-2036

Tasting Notes:

Color: Purple-red

Aroma: Black cherry, cassis, strawberry jam, chocolate, pepper and licorice spice.

Taste: Good structure and balance of tannin and acid. Black cherry and cassis fruit, earth, black pepper. Crisp acidity; shows a great complexity and balance. Very persistent black cherry and peppery finish.