

# *2010 Dashe Cellars*

## *Todd Brothers Ranch Zinfandel Old Vines*

### *Alexander Valley*

#### **HISTORY**

This is the thirteenth vintage that we've made wine from these great old vines grown in one of the best red-soil vineyards in Sonoma. These thick, gnarled vines planted on the steep red rock slope in Geyserville always produce jet-black, intensely-flavored and very complex grapes. This year of cooler ripening resulted in a zinfandel of great vibrancy, structure, and gobs of luscious berry and spice flavors.

#### **PRODUCTION**

As is our tradition we harvested the Todd Brothers Ranch grapes before any of our other grapes, in early September. The grapes were trucked to the winery in ½ ton picking bins, and then hand sorted—to remove any materials other than grapes or less than perfect grapes—on a conveyor belt on their way to the crusher. We fermented the grapes using our traditional method of native yeast fermentation, using the yeasts on the surface of the grapes to ferment the grape must. This native yeast method maximizes flavor, color, and complexity from the grapes. At dryness, the wine was gently pressed in a membrane press and pumped to traditional 60-gallon French oak barrels.

In 2010, the wine showed immediately the intensity of flavor and the great acid balance that is the hallmark of the vintage. As always, the grapes were dark and very spicy, and the fermentation proceeded quickly. A portion of the zinfandel was fermented on petite sirah skins, darkening the wine and adding the black pepper and thyme spice that are characteristic of the varietal.

The wine was aged for 14 months in one-year-old or older French oak barrels—we prefer the flavor of the fruit to not be overpowered by too much oak flavor. This wine is 100% from the Todd Brothers Ranch, and 97% Zinfandel—the remaining 3% is Petite Sirah grown on the vineyard. The brightness of the wine makes it go extremely well with a wide range of foods, especially grilled meats or substantial sauces. Try it with grilled lamb—the herb de provence spice should pair beautifully. We feel this wine should easily improve with eight or more years of bottle age.

#### **PRODUCTION NOTES**

**Varietals:** 97% Zinfandel, 3% Petite Syrah  
**Appellation:** Alexander Valley  
Sonoma County  
**Alcohol:** 14.5% by vol.  
**Time in oak:** 14 months  
**Oak:** One year old or older French barrels  
**Production:** 747 cases, 750mL  
**Release date:** October 1, 2011  
**Sugg. retail price:** \$32.00 bottle, 750mL  
**Optimum time for consumption:** 2011-2019

#### **TASTING NOTES**

**Color :** Reddish purple  
**Aroma:** Great black raspberry and blackberry aromas, very vibrant and bright. The berry fruit is followed by chocolate and vanilla, as well as black pepper and herbs de provence spice. .  
**Taste:** Vibrant and intense black raspberry and cassis fruit, with firm acidity and round, lush tannins. Great weight on the tongue but with a liveliness due to the acidity. Intense, persistent berry fruit finish.