

# *2012 Dashe Cellars*

## *Les Enfants Terribles Zinfandel*

### *Heart Arrow Vineyard (Biodynamically-grown)*

#### **HISTORY**

This is a delicious and unusual wine from one of the most pristine biodynamic farms in Mendocino County. The Heart Arrow ranch, owned by farmers Julie and Joe Golden, is a completely self-contained farm ecosystem—they not only grow grapes, but they have a large vegetable and fruit-tree farm, and raise pigs, cows, lambs, and chickens which fertilize the plants. Everything on this farm is self-contained: they use no herbicides or pesticides, preferring to use cover crops and soil amendments to sustain and protect the vines. The vineyard management techniques foster a distinctive character—the site-specific *terroir* of the vineyard—that make the wine unique in aroma, flavor, and structure from other Zinfandels. Tasted blind, it seems more like a European wine than a classic California Zinfandel—but we love the wine for its different flavors and texture.

Because of the way the grapes are grown, and because of the techniques we use to make this wine—fermented with the native yeasts on the grapes; aged in older French oak barrels; unfinned; and bottled with low SO<sub>2</sub> levels—we felt that it deserved to be labeled with our other wines in the Les Enfants Terribles (the “Wild Children”) series, which are made in a more Old World style. The resulting purity of flavor and complex midpalette are a break from the fruit-forward style of many Californian wines—it is different in structure than most Zinfandels, with a lovely aroma and complexity on the palate.

#### **PRODUCTION**

This is a young vineyard, and it’s clear that the fruit is getting better and better each year it matures. In 2012, the ripening conditions were picture-perfect, and we ended up with one of the most fruit-forward and luscious wines we’ve produced from these vines. As with all of our wines, the fermentation was conducted using the native yeasts found naturally growing on the grapes, which helps with maintaining a unique and distinctive vineyard character.

We took away the rollers on our crusher, and let the whole berries drop into the tank for fermentation—and for good measure, we pitchforked 10% whole clusters into the tank. We wanted the wine to ferment inside of the berries, which produces a beautiful, fruit-forward aroma and a light, velvety texture to the wine.

The 2012 vintage produced a wine that has all the characteristics we wanted. It has a great texture on the tongue, and its beautiful red fruit is balanced with tannins that give the wine some body and texture in the finish. Although this wine is beautiful to drink right now, it can improve with age as well, at least 8 years from the vintage date. It will go very well with a wide variety of foods—especially grilled lamb, stews, or pasta dishes.

#### **PRODUCTION NOTES**

**Varietals:** 100% Zinfandel  
**Appellation:** Mendocino County  
**Alcohol:** 13.9% by vol.  
**Time in oak:** 5 months in older French barrels  
**Production:** 297 cases, 750mL  
**Release date:** May 1st, 2013  
**Sugg. retail price:** \$24.00 bottle, 750mL  
**Optimum time for consumption:** 2013-2021

#### **TASTING NOTES**

**Color :** Reddish purple

**Aroma:** Licorice, earthy, black raspberry, strawberry, red current.

**Taste:** Black raspberry, wild strawberry earthy and mineral, velvety midpallet—quite balanced with a long, complex fruit finish and round tannins. Long, persistent fruit and spice finish.