

OPTIMA

2021 ZINFANDEL DRY CREEK VALLEY

The fruit used to produce the 2021 vintage was grown on the western bench of Dry Creek Valley, 200 feet above the valley floor. The vineyard experiences cool, foggy mornings and warm days, creating a substantial difference between daytime and nighttime temperatures. This extended growing season allows the grapes to mature slowly, resulting in a rich and intense flavor profile.

Winemaking

Hand-harvested on September 3, 2021, at 25.9 degrees brix, the fruit was gently crushed and destemmed, and fermented 10 days to dryness. Following pressing, the wine was clarified naturally by settling and then moved to small oak cooperage where it aged for 16 months. We used a blend of sixty-gallon French oak barrels to both enhance and complement the wonderful berry aromas.

Tasting Notes

A Delectable Delight to Savor. Indulge in a luxurious drinking experience with this wine. Its incredible aromatic bouquet exudes an exuberant fruitiness that explodes with wild berry, blackberry, cocoa, and spiced coffee flavors that settle deeply into your palate. The wine boasts a bright and briary taste with lively acidity, creating a solid structure that complements the intense, decadent flavors of chocolate, white pepper, mocha, and plum. The sweet, creamy oak adds a polished finish to the rich, velvety tannins and spicy, powerful finish. The balance of this quintessential Zinfandel wine offers great versatility when paired with different foods.

Appellation: Dry Creek Valley
Blend: 98% Zinfandel
2% Petite Sirah
Barrel Aging: 16 Months
Alcohol: 14.9%
pH: 3.69
RS: None

