



HAYES

VALLEY

2017 HAYES VALLEY ZINFANDEL

The Hayes Valley Zinfandel is not your average California Zin, with high alcohol and over ripe characteristics. This Zinfandel is the best representation of what an “everyday Zin” would be like. Bright red fruit aromas with hints of pepper and spice, mixed with soft tannins and a light structure. When crafting this Zin we don’t let the grapes get over ripe and close to raisins and we ensure the natural acid is preserved for a balanced structure. The subtle tannins and juicy mouthfeel make this Zin a wine you can drink on its own as well as please even the most avid of Zin drinkers.

Harvest Notes

In 2017 winemakers and vineyard owners rejoiced in unison from the ideal weather at bud break in the spring, right through perfect ripening temperatures through October and until the last grape was harvested. The winter prior to the 2017 growing season was wet and supplied well above average rain fall to drench the soil profile and create an optimal environment for a fruitful 2017 season. The rain subsided in early spring allowing the vines to dry out and utilize the full water profiles in the soil to gain great early season vigor. Perfect temperatures through fruit set and into the summer allowed for higher than average yields and more clusters on the vine than had been seen in the previous 3 vintages. Warm late summer temperatures gave us long hang time and perfectly ripened grapes on the vine. 2017 will go down as an above average year for yields and a well above average year for quality.

Winemaking Notes

The Hayes Valley Zinfandel is hand picked and hand sorted prior to destemming to closed top tanks for a 24 hour cold soak. The shorter than average cold soak allows for this Zin to not be overly extracted and maintain it’s soft and subtle structure. Post fermentation the wine is aged on 25% New American Oak and a mixture of neutral American and French oak. American oak is a great partner for Zin as the wider grain in the oak staves allow for a quicker integration giving the Zin its oak tannin structure faster and keeping the wine soft from a shorter time in barrel, between 12-14 months.

Technical Information

Blend: 100% Zinfandel

Aged: 12 months on 25% New American Oak, 75% Neutral American and French Oak

Harvest date: 10/25 – 11/5

Average Brix at Harvest: 25.5

PH: 3.55

TA: 0.70

Bottling Date: 4/17/19

Alcohol %: 15.0%

