

2008 SPENCER'S HILL ZINFANDEL – DRY CREEK VALLEY



HISTORY

Spencer's Hill Zinfandel hails from two small Zinfandel parcels in our estate Endeavour vineyard. The small clusters and low yields from this part of the vineyard provide us with fruit that is rich and ripe, full of expressive blackberry Zinfandel flavors. Named after our son, Spencer, this beautiful wine is as precocious as its namesake and expresses true Dry Creek Valley *terroir*.

GROWING SEASON

The 2008 vintage began with heavy rains in November and December. However, by February, Mother Nature had turned off the rain spigot. Several consecutive weeks of frost in March were followed by heavy winds in mid-April, with fires consuming the area in late June. And while, not the most ideal conditions, our winemaking team was able to manage and navigate this very tricky vintage.

WINEMAKER COMMENTS

At first swirl, aromas of black berry, cardamom, black and white pepper and nutmeg emerge from the glass. After a few minutes, more subtle spicy components begin to integrate within the wine. On the palate, the flavors are dense and full bodied with dark fruits such as plum and black cherry. The tannins are substantial but smooth and the mouth feel is refined and integrated. The finish lingers with repeating themes of dense fruit and a long and satisfying finish.

SUGGESTED CALIFORNIA \$34/bottle

RETAIL PRICE

PRODUCTION 200 cases

RELEASE DATE November 2010

BLEND 97% Zinfandel, 3% Petite Sirah

APPELLATION Dry Creek Valley

HARVEST DATES September 7-11, 2008

ALCOHOL 13.9%

BRIX Average 25.6

FERMENTATION Stainless steel fermented, 20 days at 85°F

PH 3.78

TA .71g/100mL

BARREL AGING 17 months in 72% French oak, 36% new oak,
28% American oak

SOILS Iron rich, reddish soils

VINE AGE 20+ years, Heritage vines

YIELDS 3-4 tons per acre

RESIDUAL SUGAR Dry

