

ESTABLISHED 1977

# LAKE SONOMA

## WINERY

### 2017

### DRY CREEK VALLEY

### ZINFANDEL

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#### WINEMAKER NOTES

2017 began with high rainfall across most AVAs. Temperature differences with high heat spells in some areas meant irregular ripening times. Extra attention was paid to canopy management and a staggered harvest helped match intense ripeness with good flavor and acidity. A challenging, rewarding vintage in winemaking.

100% Malolactic fermentation. Aged 16 months in 25% new French oak and 75% neutral oak.

#### TASTING

The nose is classic Zinfandel with floral notes, white pepper and bramble. The palate follows suit with ripe dark fruit flavors and blackberry preserves. A rich wine with a lengthy finish.

Classic Zinfandel calls for classic dishes featuring grilled meats with robust flavors and plenty of roasted root vegetables. Call up your favorite barbecue recipe, toss vegetables in rosemary and garlic and put it all on the grill.

#### COMPOSITION

100% Zinfandel  
Alcohol: 15.5%  
pH: 3.78  
TA: 5.9 g/L  
RS: 0.9 g/L

