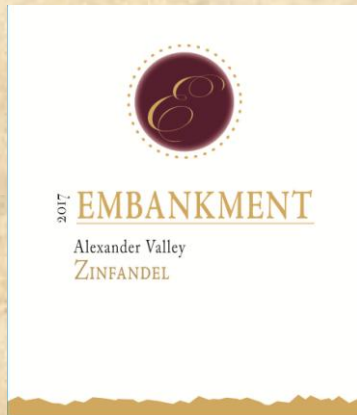


2017

EMBANKMENT

ALEXANDER VALLEY • ZINFANDEL



TECHNICAL INFORMATION

VINTAGE:	2017
APPELLATION:	100% AV
VARIETALS:	100% Zinfandel
CLONE:	337 / 181
YIELD:	3.1 tons/acre by hand
pH:	3.52
T.A.	6.1 g/l
ALC%:	14.5%
BARRELS:	60% French 20% American 20% Hungarian
AGING:	12 months, 25% new
ML COMPLETE:	Yes
FILTERED:	Yes
FINING:	No
PRODUCTION:	500cs

From the rise of the *Embankment* you get to see vineyards with a distinct balance of aspect, sunlight, water and micro-climate. With the gentle flowing river, east-facing slope and glacial soil once again we have a vineyard perfect for making great wines.

VINTAGE NOTES:

It felt more like a normal year in Sonoma County in 2017. After years of drought, the water table was still in good shape after 2016. Bud break came a bit early despite a cool spring. A very mild summer followed and ripening was slow and steady. However we did receive two heat spikes in the vintage which pushed things along nicely. The clusters filled out with berries growing more normal in size. The hang time was longer than normal and so better for tannin and flavor development without a run up in sugar. Once we started picking though, the season was very compressed. The yields were down just a bit but the flavors and concentrations were fantastic.

TASTING NOTES:

Our goal is to make Zinfandel in a way that is obvious in its fruits but an alcohol that makes it easy to have two glasses. Fresh black cherry fruit aromas with black pepper accents. Shows juicy blackberry, blueberry, and raspberry flavors. Beautiful depth and concentration with soft and supple fine-grain tannins. Finishes with a touch of mocha. Drink now or over the next 10 years.