

GARY FARRELL

VINEYARDS & WINERY

2021 GRIST VINEYARD ZINFANDEL DRY CREEK VALLEY

Vineyards

Originally settled by an Italian family in the late 1800s, Grist Vineyard is now owned by Sonoma County's Hambrecht family. This Dry Creek Valley property is on the northwestern slope of Bradford Mountain at an elevation of 1,000 feet. The volcanic, red soils — Boomer loam and Stonyford loam — are reminiscent of Tuscany's terra rosa. We source Zinfandel fruit from 30 of the 51 total acres, which were planted in 1974. Though there is some debate, the Zinfandel vines are thought to be from the "mother" blocks planted in 1900, the Hambrecht/Mead Atlas Peak clones.

Vintage

2021 was a spectacular vintage. It was a drought year, so Mother Nature was responsible for trimming yields and producing a plentiful and beautifully balanced crop. In 2021, the clusters were medium in size and the berries were plump with a good number of seeds, exceptional skin to juice ratio and alluring acidity. The summer months gave us ideal ripening weather with very few heat spikes, allowing the grapes to ripen evenly, while having time to develop lots of flavor. Veraison began in mid to late July, and the weather until harvest was perfectly moderate, yielding excellent hang time and world-class wines.

Winemaking

This Zinfandel was produced much like a Pinot Noir, using gentle winemaking techniques to showcase the varietal and site characteristics. The grapes were harvested at the optimum sugar content of 23.6°Brix and then carefully hand sorted to capture the highest quality fruit. Grapes were transferred to an open-top fermenter and cold soaked for 5 days before inoculation with a yeast strain known to enhance spicy aromas and add overall complexity. The fermenting juice was punched down 2-3 times per day. After fermentation was complete, the wine was transferred to 40% new François Frères, Nevers Forest French oak barrels for 15 months.

Tasting Notes

Brambly berry fruit accented with sarsaparilla and anise abound from the glass, inviting you in to explore this lithe expression of Dry Creek Zinfandel. The medium-bodied palate carries tangy tamarind and red plum fruit framed by wood spice and a pinch of white pepper, while the zippy acidity adds vibrancy to both flavor and texture. Satisfying to sip on alone, this zin is also a wonderful match for a variety of heartier dishes without overpowering or clashing with them.

Appellation

Dry Creek Valley

Vineyards

Grist Vineyard

Composition

100% Zinfandel

Fermentation & Aging

15 months in 40% new
French oak

Alcohol

14.5%

pH / T.A.

3.45 / 6.8 gm/L

Production

340 Cases

Bottling Date

February 10, 2023

Release Date

January 2025

Retail Price

\$55