



The Hill and The Vale 2014 ZINFANDEL SONOMA COUNTY

WINEMAKER CHRIS CHRISTENSEN'S NOTES:

If you are looking for big, bold, over-the-top, fruit forward, high-octane, maple syrup, sleep if off in your car style Zinfandel, this is NOT the wine for you. If you are a fan of Zinfandel from say, Ridge, you've come to the right wine.

I spent my first five harvests in Dry Creek Valley working for Zinfandel magnates such as Armida (darlings of the Spectator and Enthusiast), Mauritson (of Rockpile fame), The Meeker Vineyard (one of the seven original wineries in the Dry Creek AVA) and Gallo of Sonoma (yep, those guys with over 500 acres of Zin alone in the Valley). In that time I grew to appreciate all the wonderful qualities that Zin had to offer. With that treasury of Zinfandel experience in my back pocket, I've set out to make a Zinfandel that incorporated the diversity of Sonoma County's growing regions and styles to make a dynamic and balanced wine in a style that is not often seen (low-alcohol, bright acid).

Fruit sourced from the warm-climate valley floor Gasparini-Beales and Enzenaur vineyards in Dry Creek, and the Russian River-influenced Mazzoni Vineyard in the Alexander Valley, gives the wine its cherry-raspberry tones, spicy elements and supple tannins. For balance, cooler climate hillside and mountain fruit from Windsor Oaks in the Russian River Valley and Peaceland Vineyard in the Mayacama Mountains lends blueberry tones to the aromatic profile and a surprising plushness on the mid-palate. These flavors are bound together with lively acidity and accented by a touch of mulling spice, graham cracker and molasses from the 80% previously-filled French and 20% new American oak cooperage program the wine received. This Zin, crafted in the old-school style of the days of yore, is wonderfully even-keeled and delightfully food friendly.

ALCOHOL
13.8%

pH
Low, but just right for an age worthy zinfandel

TA
High enough to focus the wine's fruit flavors

