



2016 Denier Handal Vineyard, Dry Creek Valley Zinfandel

Winemakers: Lucas Meeker, Dick Handal, and David Noyes, Consulting Winemaker

§ Harvest dates: September 16, 2016

§ Single Vineyard Designate: Spencer Family Vineyard, Dry Creek Valley, Sonoma County

§ In the Cellar: Fermentation in open top tanks with manual punch down 2 - 4 times a day

§ Length of fermentations: 10 to 13 days.

§ Oak Regimen: Aged in 2-year-old French and American oak barrels for 11 months.

§ Bottled Date: July 23, 2018 Unfined with a light filtration.

§ Alcohol: 15.6%

§ pH: 3.5

§ Residual Sugar: Less than 0.1%

§ Varietals: 100% Zinfandel

§ Dry Valley Terroir: Hillside, western bench, clay rocky soils Dry Creek, Sonoma County

Harvest Notes: The 2009 growing season was relatively favorable. We had a cool, wet winter and spring, a relatively normally hot summer, and a wonderfully warm Indian summer for our harvest. We hand harvested our Dry Creek Valley fruit at night September 16, 2016. The sugar and acid levels were in balance at nearly perfect levels at harvest time due to the near ideal weather. The fruit arrived at the crush pad shortly after harvest while the grapes were still cool.

Tasting Notes: This medium bodied, well balanced wine exhibits the best qualities of a Dry Creek Valley Zinfandel. The balance between the fruit flavors, tannin and acid makes this vintage truly enjoyable. The first thing you notice is its color and jewel like clarity in your glass. The aromas are pure fruit with hints of spices and wood. Raspberries, black currants, blackberries, and black pepper are the initial flavors with some of us also tasting nuances of

black cheery, figs, cedar and other spices. The finish is long and enjoyable. This is a typical Dry Creek Valley Zinfandel, brilliant, bright fruit, elegant with smooth tannins.

Visit our website: www.denier-handalwines.com. Feel free to contact us directly at handalwines@gmail.com. If you plan to visit Healdsburg we would enjoy showing you around the vineyards. Let us know. When you Email, please send along tasting notes.