



2019 Barrel Select Zinfandel, Dry Creek Valley, Sonoma County

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

Harvest dates: Zinfandel September 2019

Vineyards: Sterling Vineyards

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

Length of time in fermentor: 7 days; Unfined with a light filtration.

Oak Regimen: Aged in 2-year-old French oak barrels for 20 months.

Bottled Date: September 2022. 123 cases

Release Date: January 2023

Alcohol: 14.8%

pH: 3.78

Residual Sugar: Less than 0.1%

Varietals: 100% Zinfandel, Dry Creek Valley

Terroir: Sonoma County. Warm Region III; Vineyard soils of rocky, medium clay

Harvest notes:

We hand harvest our Dry Creek Valley fruit at night during September. The sugar and acid levels were in balance at nearly perfect levels at harvest due the warmth of summer. The fruit arrived at the crush pad shortly after harvest while the grapes were still cool.

Barrel Aged Zinfandel: Aged the 2019 Zinfandel for another year. We held back 2 barrels and bottled the wine a year after the first bottling.

Tasting notes:

Deep dark red velvety color! Rich ripe fruit, (blackberry and black cherry), invites a taste. The nose evolves to strawberry jam and cinnamon spice. In the mouth blackberries and dark plum, creamy cassis persist, and strongly complimented by flavors of toasted brown sugar and warming spices.

Visit our website: www.denier-handal.com. Feel free to contact us directly at handalfamilywines@gmail.com. Visit us at our tasting room LOCALS in Geyserville.