



2015 Zinfandel

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

Harvest dates: September 2015

Vineyards: Dry Creek Valley

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

Length of time in fermentor: 7 days

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

Bottled Date: September 2017.

Unfined with a light filtration. 150 cases

Release Date: 2018

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.

Tasting notes:

Deep dark red velvety color! Rich ripe fruit, (blackberry and raspberry), invites a taste.

The nose evolves to strawberry jam and cinnamon spice. In the mouth blackberries and dark plum, and creamy cassis persist, strongly complimented by flavors of toasted brown sugar and cinnamon. Delicious! These progress to a lingering finish of dark fruit flavors, caramel and burnt sugar, which plays against the wine's well balanced acid and tannic structure.

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