



2022 Zinfandel, Dry Creek Valley, Sonoma County

Winemakers: Dick Handal, Lucas Meeker

Harvest dates: Zinfandel September 2022

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

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

Bottled Date: September 2024.. Unfined with a light filtration. 100 cases

Release Date: 2026

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.

In the mouth blackberries and cherries, and creamy cassis persist, strongly complimented by flavors of toasted brown sugar. These progress to a lingering finish which plays against the wine's well balanced acid and tannic structure.

Feel free to contact us directly at handalfamilywines@gmail.com. When you email, please send us your tasting notes for this wine.