

ESTABLISHED 1904



2015 RESERVE CENTURY VINES ZINFANDEL, SONOMA VALLEY

Crafted from vines planted in 1882

Planted in 1882, this historic 136-year-old vineyard speaks to the heritage of the Kunde family not just in the Sonoma Valley, but the state of California. The wine is crafted from head trained vines that create beautiful fruit with aromas of black cherry and raspberry. This lush and concentrated Zinfandel bears rich flavors of jammy blackberry and cherry with hints of baking spice and mocha that play out on the wine's silky finish.

VINEYARDS

APPELLATION: Sonoma Valley, Kunde Estate

CLONAL SELECTIONS: Shaw Clone

VINE AGE: 134 years

YIELD: 1.89 tons per acre

HARVEST

DATE: September 8 - September 15, 2015 **HARVEST BRIX:** 26.5°

WINEMAKING

The 2015 growing season began with below average rainfall. The warm days and cool breezes streaming through the hillsides kept the mildew pressures low, giving these old timers ample opportunity to display what they are capable of. There were four separate picks of these old vines, which were then fermented and aged separately. Our winemaking started off with a three day cold soak. Temperatures were maintained between 82°-84° during the fermentation process to keep the fruit flavor on the palate, but also to extract additional texture from the skins and seeds. The press decision is a textural choice and the mixed use of French (32.5% new) and American oak cooperage adds to the complexity and flavor. The wine was aged for 17 months in barrel and bottled in May 2017.

WINEMAKER'S COMMENTS

"Working with vines as old as these is always such a treat! The grapes must be handled with the utmost delicacy, but boy will they give you some great juice back. There are so few vines which have the pedigree and steadfastness capable to still be producing such a beautiful product as our Century Vines Zinfandel. I smile when I imagine what it must have been like to plant these vines, never even guessing that today we would still be enjoying those decisions made so long ago. Savor this Sonoma Valley gem!"

RELEASE DATE	Fall 2017
ALC	14.8%
pH	3.62
RESIDUAL SUGAR	Dry
TOTAL ACID	0.68

A handwritten signature in black ink that reads "Zachary Long".

Zachary Long, Winemaker

