

COLUMBIA VALLEY

2020 Reserve Zinfandel Stone Tree Vineyard

VINTAGE NOTES

- The 2020 growing season saw average to warmer-than-average spring and fall temperatures allowing for long hang times, slow ripening, and nice flavor development.
- Minimal rainfall allowed for optimal canopy management through irrigation.
- 2020 saw Eastern Washington's quintessential dry summer with long, warm days and cool nights for optimal flavor development and earlier ripening.
- Lower than average crop yields at harvest time provided high quality fruit with great concentration of flavors.

VINEYARD NOTES

- The flat agricultural site allows for uniformity in plant vigor while the vine roots tap into the mineral-rich under layer, adding character.
- Hot summer days and warm evenings complement the rocky, sandy loam soil of this low yielding vineyard site.
- Irrigation was applied judiciously to create concentrated varietal expression.

WINEMAKING NOTES

- · The grapes were handpicked at peak ripeness and flavor development.
- Fermented and kept separate from a single block of Stone Tree Vineyard.
- Aged in a combination of new French oak and neutral French oak.

TASTING NOTES

Aromas of cherry, dark plum and sweet tobacco leads to favors of blackberry, and sweet vanilla. Smooth and complex with a long finish.

TA: 0.57 g/100 mL

PH: 3.7

ALCOHOL: 14.9%

BLEND: 100% Zinfandel

CASE PRODUCTION:

250