

artezin

Z I N F A N D E L

DRY CREEK VALLEY



20108 To create Artezin Zinfandel we strive for a classic varietal, fruit-forward style. To do so, our winemaker selects the regions that are best suited to producing a wine that represents this signature Artezin style—a full-bodied “Zinny” Zin with round tannins and moderate alcohol.

To create a superior wine each vintage, our winemaker seeks out sustainably farmed, family-owned vineyards in Mendocino County and Dry Creek Valley. Artezin Dry Creek Valley Zinfandel represents a blend of the best grapes from old vine parcels on the hillsides, benchlands and valley floors of Dry Creek Valley. Most of these sites are farmed by second and third generation growers with whom we have enduring relationships.

Winemaker Notes

Deep garnet red, this wine is packed with briary aromas of raspberry, boysenberry and blueberry, mixed with fresh cracked black pepper and a hint of mocha. On the palate, layers of jammy, ripe, red fruit mix with black pepper and spice notes of cinnamon, nutmeg and allspice. Firm, youthful tannins soften on the finish.

Appellation: Dry Creek Valley

Blend: 85% Zinfandel, 15% Petite Sirah

TA: 0.52g/100mL

Ph: 4.1

Cooperage: Aged 14 months in Neutral Oak

Alcohol: 14.8%

Dry Creek Valley

Dry Creek Valley, a sub-appellation of Sonoma County, is nestled between the Alexander Valley to the east and the Russian River Valley to the southwest. Throughout the summer growing season the area benefits from warm temperatures during the day and coastal cooling in the late afternoon, though fog seldom impacts the region during the day. Long warm days are ideal for bringing grapes to ripeness while cool nights preserve natural acidity. Zinfandel loves heat, which gives the grape its distinctive jammy note. Zinfandel thrives in Dry Creek Valley, and is the most recognized red grape varietal grown there.

