

2009 Zinfandel Sonoma Valley



Los Chamizal and White Perry Vineyards

The Vineyards: Both the Los Chamizal and the White Perry Vineyards are very near where Count Harathzy first planted Zinfandel in California in 1850. He recognized this part of Sonoma Valley as a perfect terroir for Zinfandel. Fred and Barbara White Perry's Vineyard is actually inside the front gate to Harathzy's Buena Vista Winery on about four acres. Peter Haywood's Los Chamizal Vineyard is a couple of miles west in a steep, boxed valley, facing the San Francisco Bay. These two growers have as much passion for growing grapes as we do making wine. We've made wine from the Los Chamizal Vineyard for over 30 years.

The Vintage: The 2009 growing season was cooler than normal with average rainfall. This produced wines with more forward fruit and less aggressive tannins, a perfect combination for this Zinfandel.

Winemaking: We hand-picked the clusters into small bins so as not to crush the berries. At the winery, we triple sorted the fruit. This sorting reduces toxins in the fermentations, which lead to higher levels of histamines and red wine headaches (Our motto is, "Clean wine, clear head"). Reducing the toxins in the juice also allows us to use less sulfite (SO₂) in the wine, none at all at the crush and only small amounts during the barrel aging to prevent premature oxidation. By the time the wine is released no reactive level of SO₂ remains. Whole berry fermentation helps retain fruitiness and full varietal character and allows for a peak fermentation temperature in the 90s that extracts the best color, most amount of glycerin for good mouth feel and longer more gentle tannins. We developed this protocol especially for our Zinfandels. The fermentation is started on native yeast then inoculated with a pure strain that best expresses Zinfandel flavor.

We used more Pennsylvania American oak barrels than French oak to age this wine. The American oak pairs particularly well with Zinfandel. A few French barrels added aromatics and broadened the middle palate. The wines were raked only once during its four years of aging, longer than any other California Zinfandel. The barrels were topped every three weeks and tasted every other month.

The Experience: If you want to know what Zinfandel should taste like, this is it. The aromatic entry, like a potpourri of black Boysenberries and red raspberries, explodes in the middle palate with big round fruit that adds strawberries and ripe cherries, or the essence of Zinfandel grapes

55% Zinfandel, Los Chamizal Vineyard, 45% Zinfandel, White Perry Vineyard

Harvested: Los Chamizal : September 27, White Perry: October 18, 2009

Brix at Harvest: LC 27°, WP 21°. pH: 3.8, 3.7. T.A. 6.0, 7.0g/L

Yeast: Started on native yeast and later inoculated with L2226 yeast

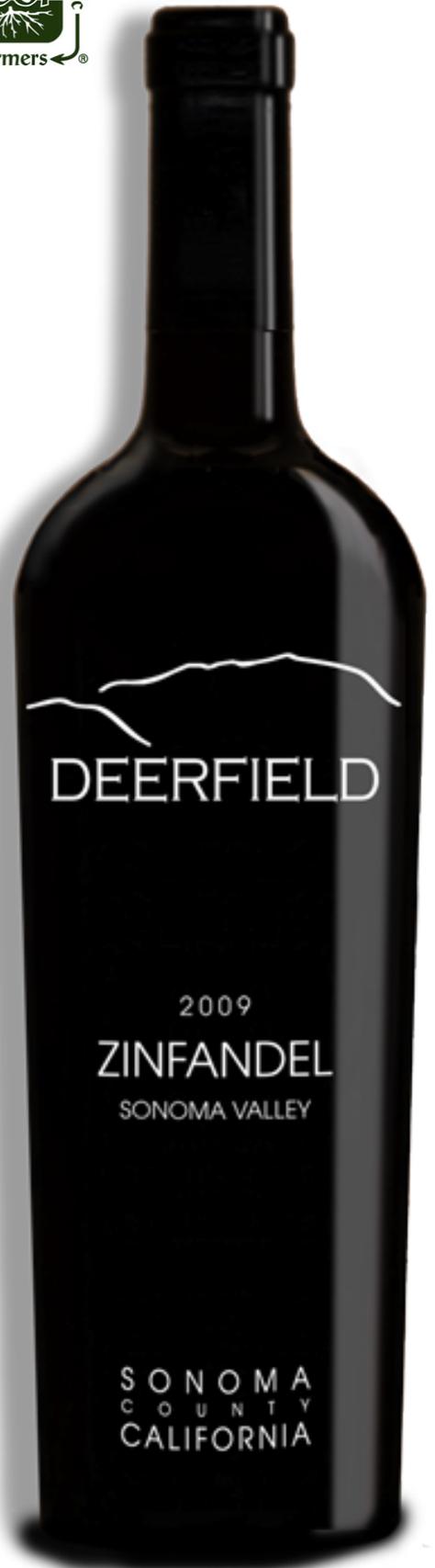
Aging: 38 months in 35% French Oak and 65% Pennsylvania American Oak, 25% new.

Fining: none. Filtration: Cross flow at bottling. Velcorin and other sterilant free. Vegan

SO₂ at Bottling: 20 ppm free, SO₂ at release less than 12 ppm

Bottled: 600 cases – July, 2013. Released: December 2013. Alcohol: 15%. Residual sugar: 0.5g/L

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