

2018 Black Boar Zinfandel

DRY CREEK VALLEY | SONOMA COUNTY

A dual-vineyard estate wine based on the rich, opulent fruit from the dynamic duo of Anderson Ranch and Wine Creek Ranch. The wine's name was inspired by the wild boars that are apt to roam our hillside vineyards who simply can't resist our tasty fruit. They are wild and "savage" – like our impeccable, bold Zinfandel.

THE VINTAGE

One of the latest starts to harvest in the past 15 years resulted in a vintage that was compressed in half by September's heat which quickly brought early ripening varieties to full maturity. The late start and extra summer sunshine boded well for Zinfandel.

WINEMAKING NOTES

A winemaker's dream...this wine is first crafted in the vineyard and finishes in the cellar with barrel aging for optimum balance. The Zinfandel was harvested over a three-week period in September and the Petite Sirah, early October. Phased picking was employed with all the fruit gently destemmed with no crushing and transferred to open-top fermenters or closed-top stainless steel for 3-7 days of cold-soak followed by 7-10 days fermentation. Basket pressing was done on all lots with primary and secondary fermentation finishing in barrels. As in 2017, we utilized a high percentage of Petite Sirah to bring striking color, structure, and alcohol balance. Because of these proportions, we were able to pick the Zinfandel a tad riper. The Petite Sirah added layers of lushness and intensity without a hot finish.

THE WINE

The violaceous color of this wine is like a regal king's robe. We love the bouquet of cinnamon stick, cardamom, and green fig that immediately entices. The uniqueness of Dry Creek Valley Zinfandel stands out with the mix of red fruit textures - fresh, jammy, and dried. You may notice hints of raspberry, black olives, blackberry, crushed rose petals, and za'atar in our signature Zinfandel. There's a seamless integration of Tahitian vanilla in the background from a carefully selected mix of American and French oak. This wine has all the strength and power of a robust Zinfandel but wrapped with the gentle touch of Mother Nature and astute winemaking. Delightfully drinkable now with ample room for further character development over eight to ten years (2028-2030). Excellent with lamb or chicken shawarma, roasted carrots, grilled meats with rosemary, and smoked eggplant atop olive oil crostinis.

TECHNICAL NOTES

HARVESTED BOTTLED.....	September 11 – October 19, 2018 May 8, 2020
APPELLATION.....	Dry Creek Valley, Sonoma County
VINEYARDS.....	77% Anderson Ranch, 23% Wine Creek Ranch; both CCOF-certified organic
COMPOSITION.....	78% Zinfandel, 22% Petite Sirah
FERMENTATION.....	Fermented in open-top barrels and stainless steel tanks
BARREL AGING.....	18 months in equal parts long air-dried (3-4 years) French and American oak of only medium to medium-long toast; 25% new
PRODUCTION.....	704 cases
STATS.....	14.9% ABV pH 3.37 TA 0.68
RETAIL PRICE.....	\$55
WINEMAKER.....	Hugh Chappelle

