



2020 Napa Valley Zinfandel, Yount Mill Vineyard

Our goal with Zinfandel is always to channel the older California style of Zinfandel that used to be referred to as "California Claret," not the more contemporary "Port" style of Zinfandel that has become synonymous with the variety. The Claret style of Zinfandel is fresh and juicy, with crunchy red fruits and prominent acidity. We enjoy making Zinfandel from different locations each year or so, exploring the range of the variety.

Thanks to the cooler and breezy South Napa location (Yountville), this is a spicy Zinfandel, lots of black pepper mixed in with the brambly nose. There is plenty of fresh fruit, plums, ripe berries, even some blueberries. The wine has soft tannins and is quite plump and soft — not anywhere close to the heavy Zinfandel one could expect — this one is still zingy and fresh, with energy and drive.

The fermentation was 50% whole cluster and 50% destemmed and crushed, fermented in an open top tank, and received two manual punch downs per day. We pressed after 14 days on the skins and aged the wine in neutral Burgundy barrels for 10 months. Only native yeast.

The pH is 3.65, the TA is 5.8 g/l, and the alcohol is 13.5%. 180 cases produced.

The Vineyard

The Yount Mill Vineyard was one of the first certified organic vineyards in Napa Valley — they never stopped farming organically back in the post-war period when folks started using the new-fangled chemicals. Located in deep soil near the Napa River, the vines are mostly dry-farmed, and tended with minimal intervention — they are allowed to grow a little wild. The cool winds are drawn up the valley over the vineyard, allowing grapes to maintain their vibrant freshness.