



## **2021 Sonoma Coast Zinfandel, Michael Mara 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.

We planted this vineyard for the Idell family in 2006, attempting to replicate a classic Sonoma Valley field blend. It is mostly Zinfandel, along with Petite Sirah and a little Grenache and Mourvèdre for structure and complexity.

This is an intense Zinfandel, packed with spice and flavor. There is plenty of fresh fruit, both red and black, but also savory herbal and earthy characters. The wine has firm tannins and is quite dense — however not anywhere close to the heavy Zinfandel one could expect — with energy and drive. It's very bright, with tons of acidity.

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 3.41, the TA is 6.78 g/l, and the alcohol is only 12.0%. Just 106 cases produced.

### **The Vineyard**

The Michael Mara Vineyard is west of the town of Sonoma, at the base of the Sonoma Mountain range. The property is owned by Richard and Susan Idell, our partners in the operation of the vineyard, who also produce delicious wine from the vineyard under their own Idell Family Vineyards label ([www.idellfamilyvineyards.com](http://www.idellfamilyvineyards.com)).

The soil is the result of a cataclysmic landslide that cascaded rocks and volcanic soil down onto one spot of the valley below. Surrounded by normal valley floor loam, the Michael Mara Vineyard is situated on a unique lobe of rocks and red soil.

After bathing in the warm mid-day sun, strong winds from the Pacific Ocean via the Petaluma Gap cool the vineyard down every afternoon, preserving the aromatics and thickening the skins.