



### **2022 Sonoma Valley Old Vine Zinfandel, Armor Plate 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.

This old vine Zinfandel has an earthy minerality and wonderful subtle fruits such as strawberry, raspberry, plum, and quince. The wine has plush tannins and a long soft finish — not the heavy or intense Zinfandel one could expect.

The fermentation was 50% whole cluster and 50% destemmed and crushed. 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 3.59, the TA is 6.61 g/l, and the alcohol is only 12.5%. 678 cases produced.

### **The Vineyard**

The Armor Plate Vineyard was planted in the 1890s. The vines are 140 years of age! Yields are low, but the vines are still going strong.

The dry farmed and certified organic vineyard is owned by Hamel Family, a viticulture consulting client of Steve's, and a dedicated steward of the land and of the ancient vines.

The deep, well-drained soil is composed of volcanic alluvium, located in the heart of the Sonoma Valley near the town of Glen Ellen. It is one of the most historic grape growing areas in California, fitting for old vines of Zinfandel, our most traditional variety.