



FLAMBEAUX 2017 ZINFANDEL, DRY CREEK VALLEY

Vineyard Notes

The Flambeaux Vineyard in Dry Creek Valley is in the sweet spot for vineyard elevation – about 350 feet above the valley floor. The soils are the Boomer Loam series, a Metamorphic soil in the Dry Creek area identified by crumbly, red, iron-rich dirt. The Zinfandel is grown in terraced rows on the steep hillside that helps drain away both excess water and cold air, naturally aiding in keeping the vineyard safe from frost. The hillside's thinner soils help regulate the sometimes-abundant Zinfandel, providing us fruit that is concentrated and full of a natural richness.

Production Notes

Picked before dawn, the grapes arrived at the winery cold and were hand-sorted and destemmed in open-top, stainless-steel tanks. After a short cold soak, the wines fermented in tank over a two-week period, with punch-downs to gently mix the skins with the fermenting juice. Once fully fermented, the wine was pressed off the skins and put in barrel where it spent its life until just before blended and bottled in August 2018.

Tasting Notes

The 2017 Zinfandel Dry Creek Valley offers nuances of bright, candied cherries with a dusting of baking spices, framed by warm toast and bergamot tea notes. 100% estate grown, Flambeaux Wine's first vintage of Zinfandel strikes a wonderful balance between fresh and rich fruit flavors.

Vintage	2017
Varietal	100% Zinfandel
Appellation	Dry Creek Valley, Sonoma County
Vineyard Designation	Flambeaux Estate
Harvest Date	September 6, 2017
Titrateable Acidity	6.13 g/L
pH	3.70
Alcohol %	14.8
Aging	Aged for 11 months in 90% French and 10% American oak barrels, 37% new oak
Fermentation	Fermented in small, stainless-steel tanks, and oak barrels with heads removed
Bottling Date	August 8, 2018
Production	260 cases
Suggested Retail:	\$40.00 per 750-mL

