



2021 ZINFANDEL

Dry Creek Valley

DIRECTOR'S CUT WINES EMBRACE APPELLATION-SPECIFIC SOURCING, METICULOUS FRUIT SELECTION, AND NUMEROUS BLENDING TRIALS IN ORDER TO CAPTURE THE DISTINCT NUANCES OF SONOMA'S MICRO-CLIMATES.

AROMAS

Wild Berry Jam, Baking Spices, Woodsy Herbaceousness

FLAVORS

Tart Plums, Fresh Wild Berries, Toasted Brioche

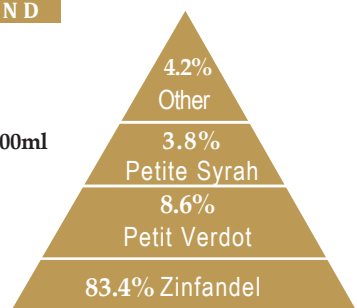
WINEMAKER'S NOTES

The 2021 vintage started off cold and dry. When bloom came around, we saw record heat spikes along with windy cold weather. These inconsistent weather patterns impacted the crop set which created a lighter crop overall. Once we got to set, we saw textbook growing conditions with mild to warm weather, perfect weather to ripen the crop and develop phenolic concentration and flavor. Due to the third year of being in a drought, some properties ran out of water early. With the lighter crop and lack of water, we started the harvest earlier in August and finished before Halloween. Overall, it was a nice harvest that made for beautiful, concentrated wines.

BLEND

TA
.55g/100ml

pH
3.75



ALCOHOL
15%

BARREL REGIMEN

100% barrel aged in 40% new oak (30% French, 10% American) for 14 months



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There are two techniques for growing Zinfandel in Dry Creek Valley. One consists of traditional farming practices and includes the dry farming of mature vines that are head-trained, spur-pruned, and severely thinned in the spring to produce low yields. The other method utilizes bilateral cordon spur pruning, on-wire trellising, drop irrigation, and carefully manicured canopies. We source our Zinfandel from vineyards that are farmed both ways. The combination produces an illustrious, multi-dimensional wine, showcasing all that Zinfandel has to offer.

With its unique wraparound label designed after a Zoetrope strip, one of the earliest moving picture devices, each Director's Cut label is a replica of a strip from Francis's personal Zoetrope collection.



FRANCIS FORD
COPPOLA
WINERY