2017 ZINFANDEL, Dry Creek Valley Reserve



DASHEE CELLARS

HISTORY

Since 1996, Dashe Cellars has been making Zinfan-Reserve wine, we've selected two of our favorite vinebarrel, to select the best-tasting barrels within the vineof the Dry Creek Valley with an intensity, a complex and bright acidity. This is a particularly complex, Dry Creek Zinfandel.

PRODUCTION

The vintage of 2017 was a challenging one, of course a terrible, tragic wildfire in October. the right time, and we were able to pick perfect-had picked virtually all of our grapes before

The wine was fermented using only the natural Dashe Cellars— and the resulting wine shows The wine was aged for 14 months in 20% new French oak barrels to gain the softness of oak Before the final blend, we tasted all our barrels reserve wine. Finally, in our blending trials, we and long aging potential.

TASTING NOTES

COLOR: Black-purple

AROMA: Blackberry, black current, hints of ing floral component of violets.

TASTE: Beautiful texture, intense fruit flavors and licorice, great acidity and balance. One of made, with viscous texture, round sweet fruit finish.



dels from the Dry Creek Valley. To make this special yards from the Dry Creek region and then tasted every yards. We wanted to show off the best characteristics spectrum of flavors, and a balance of pure fruit flavors lovely, and fruit-forward wine— a classic balanced

featuring a heat spike in early September and-Luckily the heat spike ripened the grapes just at ly ripened grapes in a short amount of time. We the wildfires began.

yeast population on the grapes—our tradition at off the terroir of the vineyards beautifully. French oak barrels, and the remainder in older aging without adding excessive oak flavors. to select out only the best Zinfandel lots for this added about 10% of Petite Sirah, for structure

cherry liqueur and chocolate, with an underly-

of blackberry and cassis, hints of chocolate the most sensual Dry Creek Zinfandels we've flavors, and a long and balanced sweet red-fruit

FOOD PAIRINGS—Crispy Duck with Fig Sauce, Classic Briskett, Porkroast with Cranberry Stuffing.

- VARIETAL 90% Zinfandel, 10% Petite Sirah
- APPELLATION Dry Creek Valley, Sonoma County
- VINEYARDS Louvau, Dry Creek Valley West, Dry Creek Valley

- **PRODUCTION NOTES**
- TIME IN OAK 14 months
- FERMENTATION Native Yeast
- OAK 80% 1-year or older French oak, 20% new French oak
- **Alcohol** 14.5%

- MACERATION 10 days
- **Optimum time to enjoy** 2019-2034
- **PRODUCTION** 1526 cases, 750ml 411 cases, 375ml