

breaking bread



2019 Zinfandel Redwood Valley, Mendocino County

Varietal:	100% Zinfandel
Appellation:	Redwood Valley
Harvest:	October 2019
Fermentation:	100% whole cluster in open top fermenters
Aging:	100% Neutral French Oak for 7 months
Alcohol:	13.7%
Case Production:	300

Vineyard Description:

Owned and farmed by Alvin Tollini, this Zinfandel was planted in 1972 and is 100% dry-farmed in Redwood Valley, Mendocino County. The terrain is defined by its elevation and distinctive soils, which tend to be very red in color and consist of alluvial loam and gravel. The region's cool evenings extend the growing season well into October. These climate conditions, as well as the fact that the vineyard is dry farmed, enables the grapes to attain physiological maturation at a lower brix level.

Winemaker Notes:

The defining characteristic is whole-cluster fermentation (carbonic maceration). We use all native yeast for spontaneous fermentation, all native bacteria for malolactic fermentation, and add no Sulphur throughout fermentation. The goal is a very hands-off approach to winemaking that highlights the purity of fruit, and deliciousness of a lighter-bodied red wine. The result is a fresh, crisp wine, that preferably should be served slightly chilled, which has a back bone of acidity and an unmistakable minerality that leaves your palate wanting more.