

breaking bread



2019 Field Blend Cuvée Dry Creek Valley

Varietals:	Zinfandel, Petite Sirah, Carignan, Alicante Bouschet, Muscat Blanc
Appellation:	Dry Creek Valley
Harvest:	October 2019
Fermentation:	100% whole cluster in open top fermenters
Aging:	100% Neutral French Oak for 7 months
Alcohol:	12.8%
Case Production:	300
SRP:	\$24

Vineyard Description:

We planted this vineyard in 2010 with the old-school mentality of a Zinfandel field blend. All of the heritage vineyards in the Dry Creek Valley were planted in much the same way, which consists of roughly 75% Zinfandel and 25% other varietals. Those other varietals were always made up of a mixture of Petite Sirah, Carignan and Alicante Bouschet, with random white varietals interplanted as well. The philosophy was to plant your blend in the vineyard then harvest it all together for maximum complexity and diversity.

Winemaker Notes:

This Field Blend Cuvée was made as a tribute to the heritage of our home in Dry Creek Valley. One hundred years ago in Sonoma County wines were made with little to no intervention or technology. Our natural winemaking approach is one that emulates the style of wines made by these early vintners.

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.

Also, in line with the tradition of incorporating white varietals, we chose to co-ferment with Muscat Blanc, for a distinct and unmistakable flavor and aromatics.