

# breaking bread



## 2024 Zinfandel of Rosé Dry Creek Valley, Sonoma County

<b>Varietal:</b>	100% Zinfandel
<b>Appellation:</b>	Dry Creek Valley
<b>Harvest:</b>	August 2024
<b>Fermentation:</b>	100% barrel fermented in neutral French Oak
<b>Alcohol:</b>	13.0%

### Winemaker's Notes:

When making unfinned and unfiltered white and rosé wines, stability is critical. To ensure that this wine was stable it had to go completely through secondary fermentation (malolactic) so as not to re-ferment in the bottle. The slightly hazy appearance of this wine is deliberate, and the result is a beautiful and unique Rosé. Zinfandel's abundant natural acidity makes it the perfect varietal for this style of intentional rose and showcases the versatility of the varietal that is home in Dry Creek Valley.

### Vineyard Description:

Mizany Vineyard is a 16-acre certified organic vineyard planted in the famous Cortina Gravel of Dry Creek Valley. When planting the Zinfandel Vineyard, we took a heritage approach and planted a field blend much like the first vineyards planted in the area. Our Zinfandel clone is the DuPratt clone on 1103 Paulsen root stock.

### Tasting Notes:

This mouthwatering and refreshing wine is bright, light on its feet and extremely crushable. With delicate aromas of underripe strawberry, on the palate this wine features a cherry creamsicle and subtle savory quality while showcasing an elegant minerality with hints of wet gravel and oceanic salinity. This graceful Rosé will be delicious with oysters or ceviche, or by itself on the beach.