

breaking bread



2025 Field Blend Dry Creek Valley, Sonoma County

Varietal:	25% Zinfandel, 25% Carignan, 25% Petite Sirah, 25% Alicante Bouchet
Appellation:	Dry Creek Valley
Harvest:	September 2025
Fermentation:	100% whole cluster in open top fermenters
Alcohol:	13.1%

Winemaker Notes:

This wine is our tribute to the historic field blends of Dry Creek Valley, where Italian farmers planted mixed blocks over 100 years ago with the intention of farming and fermenting everything together as one complete wine. Built from equal parts Carignan, Alicante, Petite Sirah, and Zinfandel, this blend captures the soul of those classic Dry Creek reds while still feeling unmistakably fresh and alive.

Everything is co-fermented — an artistic blend created in the vineyard rather than assembled later in the cellar. We love the way co-fermentation allows the tannins, acidity, aromatics, and texture of each varietal to evolve together during fermentation, ultimately becoming something more complete and harmonious than the individual parts alone. In honor of the old-school style, we even sprinkled in a touch of white fruit to lift the aromatics and energy of the wine.

The result is a wine that absolutely jumps from the glass. Bright boysenberry fruit leads into unmistakable notes of white passionfruit, while the finish is driven by cracked black pepper, savory spice, and freshness. This wine is both rustic and polished — a true snapshot of old Dry Creek character interpreted through the Breaking Bread lens.

Vineyard Description:

Mizany Vineyard is a 16-acre CCOF 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 stalk.