

*B CELLARS*  
[ NOTES FROM THE CELLAR ]

# *Zinfandel*

Dry Creek Valley, Sonoma

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**2018**

Dry Creek Valley in Sonoma Country has earned a reputation for growing acclaimed Zinfandel vines. The Grist Vineyard lives up to and far exceeds that reputation and provides the fruit for our Zinfandel. The vineyard sits atop Bradford Mountain, west of the town of Healdsburg, and takes its name from the old Grist Mill on the property. The current vines were planted in 1974 from cuttings taken from the original, 100 year old vineyard on the property. The vineyard lies in rich, red volcanic soils above the fog line and enjoy early morning sunshine and cool afternoon sea breezes.

## *Winemakers Notes*



The 2018 Zinfandel radiates a brilliant violet color exhibiting an intense aromatic display of red and blue fruit, fresh peppercorns, and sweet spice. An intriguingly juicy palate, supple tannins, great structure, and integrated acidity are accentuated by flavors of blueberry compote, sweet kirsch, and raspberry liqueur.

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## *Vintage Notes*



After a winemaker's vintage in 2017 the 2018 growing season was idyllic. It delivered a consistent growing season, followed by a long, slow-paced harvest. The near picture-perfect growing season began in late February. Spring was mild, with extended flowering yielding uniform grape clusters. Temperatures remained steady and warm throughout the growing season, without any significant heat spikes, making for a cool, unhurried harvest.

## *Pairing Insights*



Zinfandel is going to shine when paired with most anything from the meat department. Sausages, lamb chops, or BBQ burgers will help this wine sing. Add lightly sweet or peppery sauces with medium acidity to help coax out the layered flavors in this delicious Zinfandel.

Chef Derek Kuntz especially loves pairing our Dry Creek Zinfandel with his Kansas City Barbecue Spare Ribs.