

B CELLARS
[NOTES FROM THE CELLAR]

Zinfandel

Dry Creek Valley, Sonoma

2019

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



Radiating a brilliant violet color, this Zinfandel exhibits 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

The 2019 growing season was a lot like a long distance race. The beginning had it's share of intrigue, the middle was steady and predictable, and the end was action packed. The early part of the year was mild, with almost no frost to speak of but there was a decent amount of rain, saturating the soils and laying the groundwork for long growing season. The spring and summer were relatively calm and steady with no major events to speak of. As fall drew near, it became clear that the wet winter and mild summer were pushing the ripening schedule back. Even though harvest took us all of the way through October, the extra time on the vine imparted amazing structure and flavor development. The alternating pattern of warm and cool days throughout harvest allowed the fruit to maintain ideal levels of acidity. Look for fresh vibrant flavors and luscious, silky textures in the wines of the 2019 vintage.



Pairing Insights

Zinfandel is an extremely versatile wine that pairs well with almost any grilled meat. Our staff favorite though is Chef Derick's Smoked Baby Back Ribs with Kansas City Barbeque Sauce. The ribs are a perfect partner to this wine, helping to soften the tannins while accentuating the vibrant, dark fruit flavor elements.

