

2017

ZINFANDEL DANTE DUSI VINEYARD

PASO ROBLES

198 Cases | Bottled March 20, 2019 **Suggested Retail:** \$40

VINEYARD

Dante Dusi Vineyard was planted in 1945; the vines are head trained and dry farmed on well-drained gravelly soil. Located on the north side of Templeton, the vineyard is situated in the "Templeton Gap" which is a cooler part of Paso Robles. Although the vineyard is only 30 miles inland from the Pacific Ocean, the climate is quite warm as the cool breezes from the ocean do not reach the vineyard until late in the day. However, summer nighttime temperatures typically go down to 50 °F.

VINTAGE

The 2017 growing season started with above average winter rainfall followed by a cool damp spring, warm summer days, and a heat spike at the end of August. Temperatures cooled in September which allowed grapes to ripen gradually.

WINEMAKING

Our winemaking style focuses on making wines with exceptional balance, expressive fruit flavors, limited use of new French oak barrels, and a ripe but restrained alcohol level. The winemaking process features indigenous yeast, small open-top tanks which are pumped-over three times per day, aging in French oak barrels, indigenous yeast and naturally occurring malolactic bacteria.

Vineyard:

Dante Dusi Vineyard Paso Robles

Harvest:

Harvested by hand on September 11, 2017

Fermentation:

100% destemmed fruit, fermented in 4.5-ton open-top refrigerated stainless-steel tanks

Aging:

Aged in one-year old French oak barrels 18 months

Alcohol: pH: T.A.: 14.6% 3.55 5.36g/L



TASTING NOTES

Gorgeous purple hue, the nose is bright with raspberry compote, red plum, cinnamon and a hint of bramble. Full-bodied and bursting with fruit, the palate boasts dried black cherries, nutmeg and pie crust. The finish is both smooth and long, indicating an already developing wine that will only continue to grow in complexity.