XYZIN OLD VINES ZINFANDEL 2023

Dry Creek Valley, Sonoma





TASTING NOTES: This wine boasts a deep, vibrant color with moderate acidity and tannins courtesy of the Petite Sirah component. On the nose and palate, expect a rich medley of blackberries, raspberry jam, and ripe plums, layered with subtle nuances of eucalyptus, mocha, and earthy humus. A complex and expressive profile with a satisfying finish.

VITICULTURE: Sourced from old vine Zinfandel, head-trained with an 8x10 spacing in the heart of Dry Creek Valley's AVA. The 2023 vintage was picked very late—just before the autumn rains—resulting in highly concentrated fruit. Fruit thinning was performed due to shatter at bloom. Grapes were harvested by night to preserve freshness and arrived cool at the winery by 6 a.m.

VINIFICATION: The hand-harvested grapes underwent a five-day cold soak with multiple pumpovers to enhance color and flavor extraction. Spontaneous fermentation lasted three weeks, allowing natural yeast development. The wine was pressed at dryness and underwent malolactic fermentation in barrels, 20% of which were new American oak, adding richness and complexity.

SERVING HINTS: XYZin's luscious and fruit-forward profile pairs beautifully with barbecued meats, spicy dishes, aged cheeses, and hearty vegetarian fare like ratatouille.

STORY: In every bottle of XYZin you'll discover the spirit of California's rich history, rooted in the 1849 Gold Rush when Zinfandel first found its home in the sunlit vineyards of the Golden State. Crafted with care using grapes from the Dry Creek Valley, XYZin captures the vibrant character and bold flavors that Zinfandel enthusiasts cherish. The historic Black Vineyard, perched on the hills of the AVA, sits high enough to escape frost while benefiting from excellent drainage. This vineyard's varied topography, diverse soils, and exposures yield five distinct blocks that contribute to the wine's great complexity.

"For those who remember the name, and for those just discovering it, XYZin remains the last word in Zinfandel."

PRODUCER: XYZin ALCOHOL: 14.5%

REGION: Dry Creek Valley, Sonoma, California

TOTAL ACIDITY: 3.04 G/L

GRAPE(S): 85% Zinfandel, 15% Petite Sirah (Rockpile) RESIDUAL SUGAR: 1.8 G/L

SKU: pH: 3.60

