

2019 Papera Vineyard Zinfandel

WINEMAKER COMMENTS

A fruit bowl of black fruits and currant with undertones of anise, fennel, and bramble saturate the nose. An intriguing note of India ink also comes through and is woven into this complex and layered wine. The oak is nearly invisible but provides hints of wood spices and vanilla. The palate is immediately stained with blue and black fruit while the snappy acidity keeps this wine from getting heavy and drives the length. The wine is young and delicious today but holding on for a few years will be rewarding.

THE VINEYARD

Papera is an old vine Zinfandel vineyard, located on the eastern side of the Laguna de Santa Rosa in the Russian River Valley appellation. Planted in 1934, the vines are head-trained and primarily dry farmed.

HARVEST 2019

The 2019 growing season started with ample rainfall in the winter months and finished well above average. Wet soil and cool temperatures conspired to delay bud break nearly two weeks later than historical average. Moderate to slightly above average temperatures ensued and the vegetative cycle caught up. Flowering started under ideal conditions but a late May rain event delayed flowering for a week. This had some impact and created some shatter and smaller clusters. These smaller clusters are desirable because they are looser and the smaller the berry, the higher the tendency to yield concentrated and flavorful wines. The remainder of the growing season was largely uneventful. August was largely fog-free, so the nights were warmer and the days sunnier which tended to move photosynthesis and maturation along more quickly. The harvest schedule was mostly routine and rather leisurely with grapes arriving to the winery in pristine condition. The 2019 wines are impressive with excellent color, depth, and precision of site. The polish of the tannins and softer acid profiles will offer early appeal but can certainly hold on for years.

TECHNICAL NOTES

Barrel Description: 26% new, 26% 1 yr., 26% 2 yr., 22% 3+ yr.

Barrel Aged: 13 months

pH: 3.45

TA: 0.68g/100mL

Alc: 14.9%

Released Spring 2021

\$65

