

2020 Saitone Estate Vineyard Zinfandel

WINEMAKER NOTES

The raspberry notes, combined with other fresh red fruits, in the aromatics of this offering from the Saitone Vineyard are characteristic of the site. Hints of anise, baking spice, tangerine peel, and a subtle note of Goji berry add complexity in this multi-faceted wine. Zesty on the palate, the concentration is due to the low yields in this old vine vineyard, which is aged over 120 years. While sizeable and tannic, the wine has terrific balance with extract and acid, and finishes with a sensation of citrus pith that gives way to minerals and crushed rocks.

THE VINEYARD

Planted in 1895, this vineyard is in the heart of old-vine Zinfandel country on Olivet Road in the Russian River Valley. Planted to mostly Zinfandel, there are some mixed varieties interspersed in the vineyard.

HARVEST 2020

The 2020 growing season started out very dry and bud break was delayed. Early spring rains recharged the soil profile, but periods of extreme cold caused many frost events throughout the Russian River Valley. Late spring vielded ample sunshine and moderate temperatures, and the plants responded very well with excellent canopy growth. The season ended up approximately 12% warmer than average and did not have any heat spikes until August. Harvest started in haste on August 12, ahead of an extreme heat wave. On the night of August 17, the weather changed and there was a rare dry lightning storm that sparked a fire on a hillside in remote west Sonoma County; later named the Walbridge Fire. In the Russian River Valley, it took a number of days for smoke to settle. Based on test result for smoke taint on the grapes, several coastal vineyards were not picked. For the vineyards which were picked, either before the fire or before the smoke settled, the result was concentrated wines with a darker, more brooding complexion. The polish of the tannin, coupled with excellent concentration, should allow for a wide drinking window.

TECHNICAL NOTES

Barrel Description: 40% new, 27% 1 yr., 27% 2 yr., 6% 3 yr.+

Barrel Aged: 14 months

pH: 3.36

TA: 0.67g/100mL

Alc: 15.1%

Release Fall 2022

\$65

