



GREGORY
JAMES

2015 Carreras Ranch Old Vine Zinfandel Dry Creek Valley, Sonoma County

Tasting Notes: The 2015 growing season brought the earliest harvest on record for many wineries with light crop yields yet concentrated and balanced flavors and aromas. The 2015 Carreras Ranch is showing aromas of concentrated blackberry, boysenberry and strawberry along with hints of clove and black pepper. On the palate the fruit character is lively and well-integrated with savory notes of coriander and clove followed by a touch of earthiness on the finish.

Winemaking Notes:

This Zinfandel is made using many traditional techniques with modern touches to maintain quality. The fruit is fermented in small fermentation bins where the color, flavor and aromatics are extracted from the skins and delicate punch downs are done by hand. Using native yeasts from the vineyard gives a further sense of place to this wine, fermentation was monitored closely and complete after two weeks. After pressing the juice from the skins and seeds, secondary fermentation commenced to soften the acidity of the wine. A combination of French and American oak was used to give the finishing touches over 21 months before bottling.

Vineyard Notes: The Carreras Ranch Vineyard reminds, Jim Demuth, the founder of Gregory James Wines of his love of farming and tradition. The vineyards were first planted by Italian immigrants to the Dry Creek Valley, over 100 years ago. Planted on the east side of valley, the Carreras Ranch Vineyard is situated on bench lands with volcanic soils that are rich in iron. The original vineyard blocks were planted as “field blends,” meaning the vineyard was not planted to just one varietal. Most of the vines sourced for Gregory James Wines are Zinfandel, although there are some Carignane, Napa Gamay, Golden Chasellas, Petite Sirah and Grenache vines mixed in. Mixing in these blending varietals, even a few vines, has an influence on the flavor and balance of the wine.

Technical Information

Fruit Source: Carreras Ranch, Dry Creek Valley, Sonoma County

Varietal: Zinfandel (with touches of field blend varietals)

Harvested: September 2015

Barrel Treatment: 20% New American Oak, 20% New French Oak, 60% Neutral French Oak

Bottled: July 2017

Final Chemistry: 8.0 g/L TA, 3.54 pH. 14.8% Alcohol

Case Production: 180