



GREGORY
JAMES

2017 Carreras Ranch Zinfandel Dry Creek Valley, Sonoma County

Tasting Note: The 2017 vintage was one that was not for the faint of heart. The year began with much welcomed rain that ended a 5 year drought in California. The dry farmed vines in the Carreras Ranch Vineyard could finally relax and recharge having worked extra hard to produce fruit through the extended drought. During the growing season there were 5 heat spikes that once again tested these old vines but with proper canopy management the fruit prevailed and was harvested in September before the devastated fires of 2017 began. With all the challenges that had to be overcome in 2017 the wines are showing the perseverance of the vines and community.

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 before barrel aging.

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 2017

Barrel Treatment: 30% New & 70% Neutral French Oak

Bottled: July 2019

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

Case Production: 150