

2018 Carreras Ranch Zinfandel Dry Creek Valley, Sonoma County

Tasting Note: Aromas of opulent black cherry and plum are complimented by clove, cinnamon, and vanilla, with savory hints of black pepper and coriander. The dynamic aromas are mirrored on the palate with touches of anise and citrus peel. The wine is rich yet soft with a finish that entices another sip.

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 2018

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

Bottled: June 2020

Final Chemistry: 6.1 g/L TA, 3.83 pH. 14.7% Alcohol

Case Production: 150