



2021 ZINFANDEL

Sonoma Valley, Sonoma County

A Zin with a Zing

VINTAGE NOTES

The 2021 vintage was one of low yields and exceptional quality. Though faced with severe drought conditions, our intimate knowledge of the estate (and advanced soil-monitoring) allowed us to coax the vines into yielding a small but concentrated crop across all varieties. The summer was wonderfully uneventful. Harvest began in early September and continued until mid-October when a torrential rainstorm brought it to a decisive close. The year may have offered a lack of rain and moisture but there was no shortage of quality, producing beautiful wines of richness and depth.

VINEYARD INFORMATION

The 13 acres of Zinfandel on Rhinefarm were planted in 1976 and grow in the upper portion of the vineyard at an average elevation of 200 feet. They thrive in the rocky, well-drained conditions presented by the alluvial fan comprising the lower Mayacamas Mountain Range. Topsoils are 18 to 34 inches deep, consisting of Rhyolitic volcanic ash and alluvial wash. Beneath the topsoil is a mostly impervious layer of consolidated volcanic ash with occasional fractures for the roots to penetrate to deeper depths, producing wines with concentrated fruit flavors and firm structural qualities. Pervasive maritime breezes and long daylight exposure allow fruit to develop intense concentration while retaining vibrant structure. The vineyard typically yields 2.5 tons/acre.

TASTING NOTES

Let's take a trip down memory lane. Back in 1973, Jim Bundschu made our first wine on Rhinefarm since Prohibition...a Zinfandel. This 1973 Zinfandel would launch Gundlach Bundschu Winery into what we know it as today. Now, over 45 years later, we have its gorgeous grandchild – an exceptional wine with notes of cranberry, raspberry, bramble and baking spices. While rooted in history, our 2021 estate Zin goes against the grain of tradition and is lifted by a zing of white pepper and has a defining dusty flavor to it as well.

COMPOSITION

94% Zinfandel, 6% Petite Sirah

WINEMAKING

21 day maceration
Extraction through gentle pump-
overs

ALC / PH / ACID

Alc: 14.6%

pH: 3.74

TA: 6.3 g/L

COOPERAGE

14 months 50%
American Oak, 50%
French Oak, 35%
New

PRODUCTION

1400 cases

PRICE

\$56.00