



2021 RANCHO AGUA CALIENTE ZINFANDEL

Sonoma Valley, Sonoma County

Balanced red

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

Located at our Rancho Agua Caliente (RAC) Vineyard—the Bundschu family's estate vineyard in Glen Ellen, where Abbot's Passage calls home. As pioneers in Sonoma Valley, the Bundschus respect historic vineyard sites and there are many similarities between the old vines on this site and some of the old vines we have on Rhinefarm. This region is steeped in history and the Spanish name (translates to "hot water" in English) dates back to the 1840s as a reference to the thermal hot springs nearby. The 90+ year-old, head trained vines at the heart of this wine are grown sustainably in the warmer climate of the Northern Sonoma Valley.

TASTING NOTES

Our Rancho Agua Caliente Zinfandel is a balanced red wine sure to pair with any kind of hearty meal. It opens with aromas of tamarind paste, rose hips and dried raspberries. As you sip on this wine, it unfolds into flavors of olallieberry pie, Graham crackers and sweet dreams. Despite its warmer growing climate, this wine isn't too sweet or too earthy, it's—dare we say—just right.

COMPOSITION

85% Zinfandel, 15% Petite Sirah

WINEMAKING

21 day maceration
Extraction through gentle pump-overs

ALC / PH / ACID

Alc: 14.6%

pH: 3.75

TA: 5.8 g/L

COOPERAGE

7 months in French
Oak, 20% New

PRODUCTION

667 cases

PRICE

\$54.00