



2021 *Wild Thing*[®] Old Vine Zinfandel Mendocino County

Overview

Old Vine Mendocino Zinfandel is a treasure. Grown on the benchlands and slopes of mountainsides — this 65+ year old vine Zinfandel was named for these wild- looking vines and also for the uninoculated, or “wild,” yeast ferment that was used to create it. It takes a lot of effort to tame this wild fruit, but it is worth all the trouble. Wild Thing is dangerously good! Remember – you are what you drink

Cellar Notes

As usual, our Wild Thing Zinfandel went through fermentation uninoculated, relying on a healthy WILD yeast population from the organic vineyard to create a terroir-driven complexity of aroma and flavors. Our wild fermentation started after a 3-5 day cold soak and was followed by a 30-day maceration. The must was déléstaged (pronounced 'del-ess-TAHJd) two times prior to the wine reaching 12°Brix. That is the fancy, French term for a rack and return—a process that aerates the wine, helps to maintain a healthy yeast population, and builds mouthfeel volume with gentle extraction from the skins.

Winemaker's Tasting Notes

Aromas of black cherry, ripe plum and raspberry fruit combine with a hint of cigar box, and vanilla-oak baking spice loveliness. Smoothly textured in mouth, and the palate is very creamy and round, with a finish that is long with lush jammy fruit.

Harvest Dates: September 10 and 16-27, 2021

Brix at Harvest: 24.8°Brix (average)---0.60 TA/3.55 pH

Cellar Aging: 12 months in oak barrels—10% new and 1-yr-old American, 90% 2-yr-old and older (10% French and 90% American).

Alcohol: 14.3%

Total Acidity: 0.65 **pH:** 3.62

Varietal Composition: 86% Old Vine Zinfandel,
9% Petite Sirah, 5% old vine Carignane
***** Sustainably Farmed and Organically Grown**

*****THIS IS THE 3rd VINTAGE WITH “ORGANIC GRAPES” ON THE BACK LABEL!**

Appellation : 76% Mendocino County, 20% Sonoma County, 4% Contra Costa Co.

Case Production: 7614 cases (750) plus 169 x12pk cases of 375ml

Bottling Date: January 23-24, 2023

