



History

Our *Old Vines* Heritage is a blend of three varieties (Zinfandel, Petite Sirah, and Carignane) from our historic Garzini Ranch. The first vines at Garzini were pre-Prohibition plantings, way back in 1921. Blends of Zinfandel and Petite Sirah are a uniquely Californian tradition, and we find our Carignane fruit adds a harmonious third element.

Winemaking

2021 is our 10th year of making the heritage blend, and we are proud to present a wine that we feel encapsulates the heart of Mendocino and our Garzini Ranch. Mother Nature was on our side this harvest, with ample growing degree days that led to proper ripening and structural development of the fruit. After picking the grapes by hand, each of the varieties was fermented separately and aged in oak barrels, followed by a meticulous blending process 8 months later. The Petite Sirah (55%) highlights its deep color, firm structure, and brooding flavors. The Zinfandel (35%) delivers rich fruit, spice, and plush texture. Finally, the Carignane (just 10%) contributes lively acidity and bright red fruit flavors that provide an extra spark to the blend.

Tasting Notes

Plum, blueberry and hints of black tea aromatics are the first thing you will notice with this wine. Blackberry and vanilla come through on the palate, which we find to be full of structure and complexity with a long lasting finish. This wine is enhanced when enjoyed with barbecued pork, blue cheese, red beans or even a savory chicken cacciatore.

Appellation: Mendocino

Fermentation: Tanks and ¾-ton fermenters

Maturation: 8 months in barrel (41% new)

Alcohol: 14.6%

Cases produced: 410

Sugar at harvest: 21.4° - 26.4° Brix

Harvest dates: September 10 - September 18

Titrateable acid: 5.4 g/L

pH: 3.7

Cellaring: 7-10 years with careful aging