

2022 Old Vines Heritage

Mendocino



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

Our mission with the Heritage blend is to present a wine that encapsulates the heart of Mendocino and our Garzini Ranch. After picking the grapes by hand, each of the varietals 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 and brooding flavors. The Zinfandel (36%) delivers rich fruit, spice, and plush texture. Finally, the Carignane (just 9%) contributes lively acidity that provides an extra spark to the blend.

Tasting Notes

Dark, luscious fruit is what shines through in the blend. The rich color along with the aromatics of blackberry jam, plum, and Earl Grey tea are the first thing you will notice. These aromas transition to the palate where you will find similar flavors and a wine full of structure and complexity. This wine is enhanced when enjoyed with grilled lamb chops, blue cheese, or carne asada tacos.

Harvest: Oct 6 - 20 at 20.6° - 26° Brix

Fermentation: ³/₄ ton open top fermenters

Maturation: 8 months in barrel (39% new)

Titratable acidity: 5.9 g/L (3.6 pH)

Alcohol: 14.2%

Cellaring: 7 - 10 years with careful aging

