

# Santiago Canyon Winery

## 2009 Zinfandel (Primitivo)

Dommen Vineyard - Old Vines

Russian River AVA, Windsor, California

**Vineyard:** Santiago Canyon Winery's Zinfandel grapes come from the Dommen Family Vineyard, planted in 1937 by an Italian family originally from Chianti. The vines are head trained and hand pruned in the old-world style. These aged vines yield only two tons per acre and the resulting wine shows the wonderful complexity of old vine Zinfandel. The Russian River AVA is 150 square miles, but despite the large size, there are only a handful of old vine Zinfandel vineyards. The Russian River Valley climate is sculpted by the regular intrusion of cooling fog from the Pacific Ocean a few miles to the west. Russian River is made of a mix of different soil types from water flowing off of the Sonoma Mountain range carrying eroded volcanic material that create soils that produce rich, complex and full-bodied Zinfandels.

**Vintage 2009:** Nature was once again the hero in 2009, providing lush, beautiful grapes for great wine. Many didn't realize the 2009 vintage produced outstanding fruit that looks and tastes to be a spectacular vintage. Rainfall was only two-thirds of normal, but the timing of the precipitation was on our side. The lack of frost and mild, cool growing season, and nature in harmony provided vines and grapes the best growing conditions possible. This enabled us to harvest our Mendocino Zinfandel grapes with an excellent balance of sugar and acidity on September 20th. The 2009 vintage yielded small berries providing a rich, lush, expressive Zinfandel boasting deep concentrated fruit flavor balanced by acidity and thick skinned tannins.

**Winemaking:** We cold-soaked our Cabernet grapes for seven days at 33 degrees and fermented the wine for 15 days with extended maceration in small batches to carefully control temperature and enhance flavour. Zinfandel grape fermentations can be challenging to complete, so we fermented the wine in small batches to control temperatures. Once primary fermentation was complete we transferred the wine to smaller Hungarian oak barrels for malolactic fermentation and nine months of aging. **Technical Data:** Alcohol 13.5%, Brix 24.5, pH 3.55, TA .85g/100ml, yeast strains BDX and BM45, 100% malolactic.

**Tasting Notes:** From these historic holdings you can taste the deep and complex flavors of these old-vine grapes at harvest, and understand this wine is special. Our old vine Zinfandel touches the palate with rich fruit forward aromas of fresh raspberry and black cherry, with notes of chocolate and a lingering finish of Hungarian oak with a hint of vanilla. The mouthfeel is racy with bright fruit, firm tannins balanced by oak. A great food wine, our Old Vines Zinfandel pairs well with Filet Mignon, lamb, New York Strip, red pasta dishes, and barbecued turkey or chicken. Enjoy now, or cellar for up to five years. We hope you enjoy this wine as much as we enjoyed making it – *Jon Theurich "JT"*