

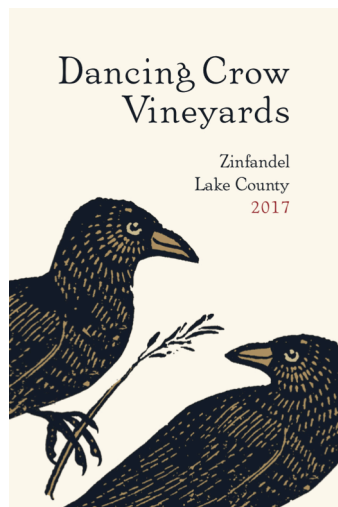
Dancing Crow Vineyards

2017 Lake County Zinfandel

The Growing Season

Excellent quality and generous yields were seen throughout most of Lake County and its sub-appellations in 2017. Harvest began a week or so later than normal and continued through mid-October, with a few vintners still picking during the last week of the month. The rains of winter were well received and replenished the much-needed ground water, and were particularly valuable in helping the land to heal from the 2015 and 2016 wildfires. The end of the growing season saw a few heat spikes, but no detrimental effects were reported as growers used preemptive irrigation to avert vine stress. October saw a return to cooler temperatures, giving the fruit the

opportunity for longer hang time, which winemakers reported, added to the depth and complexity of the 2017 vintage. Harvest for our Zinfandel began in late September in the warmer, exposed Red Hills AVA and ended with our “field blend” of Rhone varietals in early October at the cooler elevations of the High Valley AVA. Yet similarities abound, as both AVAs are known for their dark, red, volcanic soils imparting the fruit with depth and intensity.



Winemaking

This wine is 78% Zinfandel from Lake County’s Red Hills AVA, which is complimented by a 22% mix of the Rhone varietals; Syrah (12%), Mourvèdre (4%), Petite Sirah (4%), and a white Italian grape originally from north east Italy’s Piedmont called Arneis (2%). The winemaking for the Zinfandel focused on preserving its bright, cherry and strawberry fruit, while the addition of the red field blend components contributed cedar, dark fruit and a supple cocoa-like notes. Finally, we bottled unfined and unfiltered to retain the delicate freshness of this aromatically compelling and distinctively flavorful wine.

The Land

Lake County’s Red Hills AVA is located in the northern Mayacamas Mountains, along the southwest edge of Clear Lake. At elevations of 2000-2600 feet, the vineyards of the Red Hills have a distinctive deep, red, iron-rich soil that result in grapes with thicker skins and more robust flavors. The High Valley AVA is a nine-mile long and three-mile wide recessed valley located along the northeastern edge of Clear Lake. The valley floor consists of cooler alluvial soils that contrast with the warm (radiant) red volcanic soils along the outer ridges – rising up to elevations of 3000 feet. The elevation, along with the cooling effects of Clear Lake, create 50° diurnal temperature swings in summer, producing wine with good acidity, improved tannin structure and more complex fruit characteristics.

Winemaker’s Tasting Impressions

This Zinfandel showcases aromas of dried raspberries, ripe fig and huckleberry, which open the door to flavors of Bing cherry, blackberry, strawberry and lavender with a subtle dash of cedar and leather. There is a smoothness to this wine with a delicate balance occurring between the bright acidity of the High Valley fruit and the refined tannins of the Red Hills Zinfandel, finishing with a hint of Hungarian oak for additional complexity and structure.

Varietals: 78% Zinfandel

12% Syrah

4% Mourvèdre

4% Petite Sirah

2% Arneis

Aging: 8 months medium toast Hungarian Oak

Appellations: 78% Red Hills AVA

22% High Valley AVA

Elevation: 2000 – 3000 ft.

Alcohol: 14.5%

pH: 3.9

Titrateable Acidity: 5.7 g/L

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