



**W H E E L H O U S E
D R Y C R E E K V A L L E Y
Z I N F A N D E L**

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W I N E N O T E S**

• G R A P E S O U R C I N G •

Grapes for our Zinfandel were drawn from Sonoma County's Dry Creek Valley, an area that has emerged known one of California's top growing area for Zinfandel. Sonoma County's diverse growing climates each provide unique characteristics to Zinfandel grapes. The Dry Creek Valley tends toward very dry and warm growing conditions during the day, with ample hillside vineyards. Grapes grown under these conditions are noted for smaller size, concentrated flavors, structure and richness on the palate.

Appellation: 100% Dry Creek Valley

• V I N T A G E •

California's Dry Creek Valley region experienced outstanding growing conditions. Moderate weather throughout the growing season has put a little pressure on the vines but it provided the grapes with well-balanced chemistries. The 2012 harvest brought us above average yields making 2012 a year known for its abundance of fruit and quality of wines. This vintage brings with it brightness, intensity, ripe aromas and deep rich flavor.

Technical Information: 0.59 TA, 3.59 pH, 14.3% alc.

• W I N E M A K I N G •

The grapes were fermented in stainless steel for approximately one week. After pressing, the wine was aged in a combination of new and used French and American oak barrels which add vanilla and sweet spice notes. Ripe, rich Zinfandel flavors were enhanced with a touch of Petite Sirah, which provides a rich tannic structure, framing the Zinfandel fruit.

Varietal blend: 100% Zinfandel

• W I N E M A K E R ' S N O T E S •

This Zinfandel is a wine of structure and finesse backed by dark fruit flavors, including blackberry, cherry along with a hint of spice. Its suppleness lends it to drinking now, but it will age gracefully over the upcoming decade. The wine will pair well with roasted or grilled meats such as filet mignon or a New York strip steak.