

THE HERITAGE VINEYARD



The Heritage Vineyard is an unusual and unprecedented collection of rare and famous Zinfandel vine cuttings grown throughout California. The Heritage Vineyard stretches over one acre within the UC Davis Oakville Research Station in Napa Valley, California. During the first phase of the project in 1995, 63 selections were planted; during the second phase in 1999, an additional 27, so that the total number of selections now totals 90. The vines are grafted onto St. George rootstock in clay loam soil with a spacing of 9 feet x 8 feet. Each vine is head-trained and spur-pruned in the "goblet" shape as they would have been in the nineteenth century. These practices are not as typical today, since they insure a low (and high quality) yield.

ZAP began producing wine from this historical vineyard in 1997. The first Heritage Vineyard Zinfandel was harvested by ZAP winery producer Nils Venge of Saddleback Cellars and Mary Buckles Pisor of PlumpJack Winery in Oakville. The 1998 vintage by Robert Biale of Robert Biale Vineyards in Napa, the 1999 vintage was by Matthew Cline of Cline Cellars. The 2000 vintage is by Rod Berglund of Joseph Swan Vineyards, 2001 vintage is produced by Joel Peterson of Ravenswood, 2002 vintage by Ehren Jordan of Turley Wine Cellars, vintage 2003 by Paul Draper of Ridge Vineyards, 2004 by Kent Rosenblum of Rosenblum Cellars, 2005 by Bill Knuttel of Dry Creek Vineyard and Ottimino, 2006 by Dr. J. Bernard Seps of Storybook Mountain Vineyards. 2007 by Joel Peterson of Ravenswood and 2008 produced by Tom Mackey of St. Francis Winery. 2009 by Ted Seghesio of Seghesio Family Vineyards. 2010 by Diane Wilson of Wilson Family Winery. 2011 by Scott Harvey of Scott Harvey Wines.

THE 2011 HERITAGE VINEYARD ZINFANDEL PRODUCED BY SCOTT HARVEY (SCOTT HARVEY WINES)

TECHNICAL INFORMATION

HARVEST DATA

PICKING DATE: 28TH SEPTEMBER
YIELD: 10.5 TONS (4.4 TONS PER ACRE)
SOAK OUT BRIX: 26
T.A.: .57 / **PH:** 3.3

BOTTLED WINE ANALYSIS

BOTTLING DATE: 15TH MAY
PH: 3.5
ALCOHOL: 15.2%
RESIDUAL SUGAR: DRY <.2%

Viticultural Comments: 2011 was a pleasant change from the extremely light crop of 2010. The season provided excellent growing and ripening conditions. Harvest date and yield were close to average for the past 5 years. The fruit was extremely clean and full of the rich berry flavors we love Zinfandel for. (submitted by Mike Anderson)

Processing: Fermented cool at 75 degrees, pressed at 2 brix, 10 day fermentation. Aged in two year old French oak 18 months. Did not go through malo-lactic.

Tasting Notes: Bright red fruits, balanced old world style. Varietal Zinfandel made in a style reminiscent of California Zinfandels from the 60's and 70's. (submitted by Winemaker Scott Harvey)