

## 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 Jordon 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. 2012 by Chris Leamy of Terra d'Oro Winery.

## THE 2012 HERITAGE VINEYARD ZINFANDEL

### TECHNICAL INFORMATION

#### HARVEST DATA

**PICKING DATE:** SEPTEMBER 20, 2012

**YIELD:** 2.18 TONS

**SOAK OUT BRIX:** 25 °

**T.A.:** .64 G/100ML

#### BOTTLED WINE ANALYSIS

**BOTTLING DATE:** JANUARY 14, 2014

**T.A.:** 6.1 G/L

**PH:** 3.59

**ALCOHOL:** 14.5%

**RESIDUAL SUGAR:** 0.11 G/100 ML

**Viticultural Comments:** The 2012 growing season was about as close to normal as a season in California can get. The vines progressed at an even, steady pace, resulting in rich, focused fruit.

**Processing:** Grapes were hand harvested into ½ ton macro bins. They were gently destemmed with no roller crushing, resulting in mostly whole berries in the fermentation bins. Of the four fermentation bins, two were inoculated with D-254 yeast, one with NT50 yeast, and the final with RC212 yeast. The bins were hand punched down during the fermentation, then gently pressed. The wine was racked to 8 barrels, four neutral and four second fill American oak to age for 12 months before bottling.

**Tasting Notes:** The 2012 Heritage Vineyard Zinfandel is a juicy, fruit forward style of Zinfandel, displaying lively red raspberry notes, white pepper, cinnamon, with subtle oak spice and vanilla. A true "crowd pleaser", it showcases Zinfandel's playful side, while staying true to the varietal's historic roots. – Chris Leamy