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.


THE 2013 HERITAGE VINEYARD ZINFANDEL

TECHNICAL INFORMATION

HARVEST DATA

PICKING DATE: OCTOBER 2, 2013
YIELD: 16.2 TONS
SOAK OUT BRIX: 25.6 °
T.A.: 4.37G/L

BOTTLED WINE ANALYSIS

BOTTLING DATE: FEBRUARY 25, 2015
T.A.: 5.67G/L
PH: 3.57
ALCOHOL: 14.52%
RESIDUAL SUGAR: 0.39 G/L

Viticultural Comments: “Early, even and excellent” are three words being used to describe this year’s growing season and the Napa Valley wine grapes that have come from it, reflecting the consistent quality for which this world famous wine region is known.

A warm, dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for flowering and fruit set under sunny skies. With the exception of one heat spike in late June/early July, temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and started ripening.

Processing: Grapes were hand harvested into ½ ton macro bins. They were gently destemmed into small, open-top tanks which were allowed to ferment with their native yeasts. Tanks were punched down twice per day for 11 days until pressing. The finished wine was racked into French oak barrels, 30% new, and aged for 13 months.

Tasting Notes: “Brambly, jammy fruit and subtle oak spice. Blueberry and black cherry, mature tannins, and fresh acidity combine in a long and generous finish.” – Joel Peterson