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 2010 Heritage Vineyard Zinfandel

**Technical Information**

- **Harvest Data**
  - Picking Date: October 1, 2010
  - Yield: 1.84 Tons
  - Soak Out Brix: 29.5 °
  - T.A.: .68 G/100ML

- **Bottled Wine Analysis**
  - Bottling Date: January 23, 2012
  - T.A.: 6.8G/L
  - pH: 3.52
  - Alcohol: 16.6%
  - Residual Sugar: 0.21 G/100 ML

**Viticultural Comments:** The 2010 growing season was a challenging one, with a long, wet spring and an unusually cool and foggy summer that was hit with a three day heat spike in the end of August that literally scorched the grapes, causing a substantial loss of crop. The grapes that survived made up for it by ripening fully due to a near perfect September.

**Processing:** The fruit was harvested October 1st and hand sorted and destemmed into 2 small open topped fermenters. The grapes were cold soaked for 7 days and allowed to ferment using native yeast. After a long slow fermentation with 3 daily punch downs, the must was drained and pressed at dryness and barreled into 4 French oak barrels where the wine underwent malolactic fermentation. The wine was barrel aged for 15 months.

**Tasting Notes:** A bold, fruit forward wine with aromas of blackberry, spice and vanilla finishing with lingering firm yet ripe tannins. (Diane Wilson)