

## 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.

## 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 1<sup>st</sup> 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)