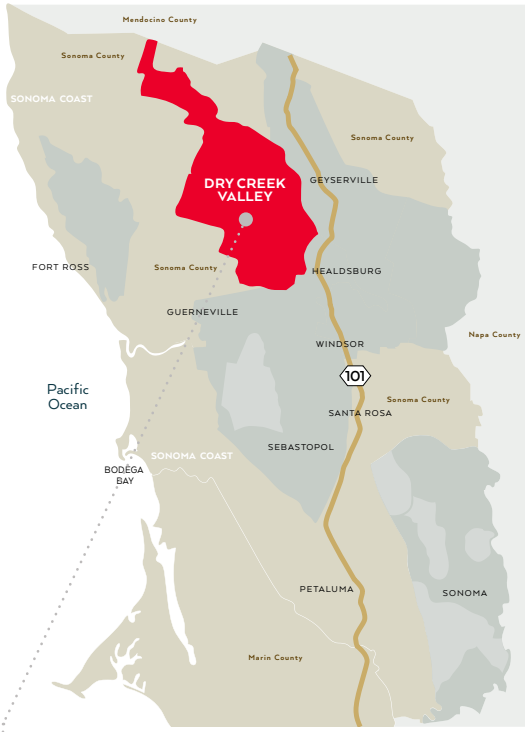




2014 ZINFANDEL

Dry Creek Valley

DIRECTOR'S CUT EMBRACES APPELLATION-SPECIFIC SOURCING, METICULOUS FRUIT SELECTION, AND NUMEROUS BLENDING TRIALS CAPTURING THE DISTINCT NUANCES OF SONOMA'S CLIMATIC DIVERSITY.



Dry Creek Valley

Dry Creek Valley is one of the earliest grape growing sites in California dating back to the mid 1800's. Long, warm days and coastal cooling in the evening enables the grapes to mature slowly while retaining acidity and balance, creating perfect growing conditions for Zinfandel.

AROMAS

Cassis and raspberries

FLAVORS

Cherry, wild berry, pink peppercorns and mineral notes

WINEMAKER'S NOTES

Boasts a rich, velvety palate and long, lush flavors that evolve on the finish

2014 VINTAGE

An outstanding crop of well-balanced fruit with concentrated flavors stemming from persistent dry conditions; demonstrating texture and tannin with complex layers of flavors and aromatics

With its unique wraparound label designed after a Zoetrope strip, one of the earliest moving picture devices, each Director's Cut label is a replica of a strip from Francis's personal Zoetrope collection.

TA
.60

81%
Zinfandel

ALCOHOL
14.8%

pH
3.67

5%
Syrah

14%
Petite
Sirah

BARREL REGIMEN
14 months in French & American oak;
20% new barrels

BLEND

