



VGS Zinfandel 2022

ALTA VISTA VINEYARD, MOON MOUNTAIN DISTRICT, SONOMA COUNTY



Our 32nd vintage of VGS Zinfandel...and this one has claimed its spot firmly in the Top Ten List!

The 2022 vintage was such an interesting year and is often referred to by winemakers as “The Tale of Two Harvests”. This was certainly true for us. All the white grapes arrived at the winery early, they were pressed, fermented and barreled down before any of the red wines arrived many weeks later. This long gap of time was odd, with cooler temperatures and even some rain, but it allowed all the red grapes to hang longer and ripen slowly...this led to stunning wines with deep colors, velvety tannins and intense fruit forward aromatics.

Aromatically this wine is so deep and rich with notes of dark fruits like blackberries, Bing cherries and wild blueberries. On the palate, those same dark fruits continue to dominate, accented nicely with warm spices such as freshly cracked black pepper and anise with sweet and savory espresso beans, and black licorice. A complete wine and really a pleasure to enjoy now.

On the palate, the wine is round and full-bodied. Texturally, it is rich and luscious with a long, smooth and almost silky finish that is all you want in a Zinfandel. It is loaded with volatile fresh crushed raspberries that we captured during the cold soak.

“The 2022 VGS Zinfandel is the perfect example of what we are trying to achieve when crafting Zinfandel every year!” -Jean-Noel

SPECIFICATIONS

Grapes: 100% Zinfandel

Aging: 16 months in French Oak Barrels

Appellation: Moon Mountain, Sonoma County

Elevation: 800 feet

Fermentation: Native Yeasts

Harvest Date: October 7th and October 14th, 2022

Ageability: Now - 10 years

Food Pairing Recommendations: Smoked Brisket, BBQ Pizza and Classic Pasta Bolognese

VGS: GOOD THINGS SPEAK FOR THEMSELVES

THESE LIMITED PRODUCTION WINES EXPRESS THE STYLE AND CHARACTER OF THEIR SUSTAINABLY FARMED VINEYARDS. EVERYTHING WE DO, BOTH IN THE VINEYARDS AND AT THE WINERY, IS WITH A “SOFT TOUCH” TO PRESERVE AND ENHANCE THEIR QUALITIES.