

2018 ESTATE ZINFANDEL – SPENCER’S HILL VINEYARD – DRY CREEK VALLEY



HISTORY

Spencer's Hill Zinfandel is grown in two small parcels at our iconic estate Endeavour Vineyard in the Lytton Springs area of the Dry Creek Valley. Located at the very top of the vineyard, Spencer's Hill produces concentrated and intense Zinfandel fruit. The small clusters and low yields from this part of the vineyard provide us with fruit that is rich, ripe, and full of expressive berry flavors. Named after winery owners Kim and Don Wallace's son, Spencer, this outstanding wine is as dynamic as its namesake and expresses Dry Creek Valley *terroir* at its finest.

GROWING SEASON

Following a long growing season characterized by cooler than normal temperatures throughout the spring and summer, the 2018 harvest started 5–8 days later than the past several years. The milder temperatures afforded the luxury of a longer hang time for the grapes, allowing them to fully mature while retaining a high level of acidity. Overall, the harvest was plentiful with some vineyards producing higher than average quantities. The season ended with the ideal combination of warm days and cooler nights which enabled the high quality of grapes to thrive while developing complexity and nuance.

WINEMAKER COMMENTS

The fruit from this dramatic hillside produces intense aromas of Bing cherry, boysenberry and plum. Secondary aromas of violet, cocoa and cinnamon come forward after a few minutes of airing. Hints of caramel intermingle with rich flavors of black cherry, tart blackberry, espresso and baking spices. Fine tannins shine through with refreshing acidity and exquisite balance. The long, lingering finish of this voluptuous Zinfandel showcases the expressiveness and complexity of the site.

RELEASE DATE	September 2021
BLEND	79% Zinfandel, 21% Petite Sirah
APPELLATION	Dry Creek Valley
HARVEST DATES	September 27–October 6, 2018
ALCOHOL	14.6%
FERMENTATION	12–16 days in fermenters at 82–88°F; pumped over twice daily.
BARREL AGING	18 months in French and American oak; 28% new oak
BRIX	Average 25.2
PH	3.35
TA	6.7 g/L
SOILS	Gravelly loam on rolling hills
VINE AGE	21+ years
YIELDS	3–4 tons per acre

