

AOZORA ZINFANDEL

SONOMA VALLEY

2022

WINEMAKER'S NOTES

This zinfandel is fruit-driven and vibrant with notes of ripe cherry, plum, and a granite mineral core. The use of whole cluster adds tannin, freshness, and savory spice notes.

VINIFICATION PROCESS

The Armor Plate vineyard was planted to a Zinfandel-heavy field blend in the 1890s, interplanted with some Syrah, Grenache, Carignan, Petite Syrah, Semillon, and Chasselas. The deep root structure of the old vines allows them to be dry-farmed. The soil is colluvial and alluvial basalt derived. The fruit was harvested on August 28th at 22.5 Brix and fermented with native yeast in small open top tanks with one third whole cluster in the bottom of the tanks. After ten days of maceration, the wine was pressed and transferred to neutral oak barrels and aged on its lees for 9 months prior to bottling.

STORY

Japanese for "Blue Sky", Aozora was made to coincide with the year of the dragon in 2024. The coiled dragon rising to the sky mirrors the gnarled, 140 year old vines from which this wine is harvested. In the east, dragons are guardians of water that bring forth rain, fitting for a dry farmed wine.



WINEMAKER

Steve Matthiasson

APPELLATION

Sonoma Valley

VINEYARD

Armor Plate

PRODUCTION

150 cases (750mL)

ALC

13%

PH

3.60

TA

7.2 g/L