



# WINDSOR SONOMA

2009 ZINFANDEL  
DRY CREEK VALLEY

## THE APPELLATION

Situated in north-central Sonoma County, the Dry Creek Valley region is approximately 16 miles long by a mere three miles wide and constitutes one of the smallest enclosed American Viticultural Areas. The history of grape growing and winemaking in Dry Creek Valley is among the longest and most storied in the New World. French immigrants were the first to plant here in the early 1870s, followed by Italian pioneers who embraced the region's similar geography and climate to their homelands of Tuscany and Piedmont. Here they planted Zinfandel, Petite Sirah and Carignan in their quest to capture the robust red wines of their ancestors. Today, roughly 9,300 acres extend along the valley floor and up the surrounding bench lands and hillsides. Dry Creek Valley's climate reflects both coastal and inland influences. Like Alexander Valley to the east, it enjoys daily high temperatures in the mid- to upper 80s during the critical months of July through September. Like the Russian River Valley to the southwest, Dry Creek Valley also experiences late afternoon and evening cooling and fog. This provides the ideal climate to achieve ripeness and phenolic maturity while maintaining balance. The soil on the valley floor is alluvial from the deposits of the Dry Creek, the benches and hills are composed of gravelly clay-loam. Often a distinctive red color, this very rocky soil drains exceptionally well and stresses the vines late in the growing season, concentrating the varietal character.

## THE WINE

Alcohol	14.9%
Total Acidity	0.57g/100ml
pH	3.75

## TASTING NOTES

Deep, dark in color with spicy aromas of black raspberry, ripe cherry, cassis, toasted nuts, spices and chocolate. This 2009 vintage offers trademark flavor characteristics of Zins from the Dry Creek appellation: concentrated and jammy raspberry, black cherry and cassis, layered over a hint of toffee, espresso and dark chocolate.

