

NINER

WINE ESTATES

2020
ZINFANDEL
Heart Hill Vineyard, Paso Robles

WINEMAKER

Patrick Muran

CLONE

Ueberroth

ROOTSTOCK

Own-rooted

HARVEST DATES

September 25th

AVERAGE YIELD

1.9 tons/acre

AVERAGE BRIX

26.5°

pH / TA

3.7/ 5.6 g/L

ALCOHOL

15.4%

BLEND

91% Zinfandel, 9% Malbec

COOPERAGE

25% new oak
50% French, 50% Hungarian

BARREL AGING

16 months



VINEYARD

The 2020 vintage was unforgettable. For the first half of the growing season our vineyards were an escape from the rest of the world with well-timed rains in the spring, no frost events and moderate to cool temperatures through July. However, conditions changed dramatically in August and September with two separate weeks of record-breaking heat which accelerated ripening. In addition, fires to the north and south of us brought periods of smoke exposure. Our head-trained Zinfandel vines navigated the heat well, so we didn't need to rush picking decisions. We harvested at the end of September when the fruit was perfectly ripened.

WINEMAKING

After harvesting the entirety of our Zinfandel grapes we divided them into two stainless steel tanks and treated each a bit differently to build complexity. We kept the temperature on one tank cool during fermentation to promote fresh, delicate fruit characteristics. The second tank was fermented with 10% dried stem inclusion, to promote spice and earthiness. We then blended both tanks together to age the wine for 16 months in a combination of French and Hungarian oak barrels. We hand-selected a special combination of barrels to add layers of toffee and clove. This is a lighter, elegant style of Zinfandel with notes of rhubarb and cranberry, complimented by spiced barrel notes.