Fred Cline learned a love for farming from his grandfather Valeriano Jacuzzi at their ranch in Oakley. This area in Contra Costa County was a center for immigrants who planted some of the original grapevines. Fred set about restoring dry-farmed, head-pruned vines with roots that run deep in sandy soils. These rare vines, some well over a 100 years old, form the backbone for our Ancient Vines Collection.

**VINEYARDS**
Our 2018 Ancient Vines Zinfandel draws primarily from a wide selection of our oldest, most historic and shyest-bearing Zinfandel blocks in Contra Costa County. These ancient, dry-farmed vineyards consistently produce fruit of stunning concentration.

**FERMENTATION AND AGING**
Lots were harvested separately according to ripeness and balance of acidity. Grapes underwent near total destemming and a very gentle crushing to ensure a large proportion of whole berries in the must, contributing to the explosive fruit character of the wine. The grapes, juice, skins, and seeds (called “must”) along with some added yeasts were fermented in temperature controlled stainless steel tanks at the optimum temperature to extract rich flavors and provide excellent color. The wine was pressed off its skins at dryness and racked gently before being laid down on American oak for 10 months.

**WINEMAKER’S COMMENTS**
COLOR: Deep ruby
AROMA: Strawberry and vanilla
BODY: Medium to full
ACID: Bright and lively
TANNIN: Well balanced and smooth
FLAVOR: Strawberry, vanilla and light toast
OAK: Integrated, vanilla
FINISH: Medium +, clean, spicy

Our 2018 Ancient Vines Zinfandel shows the sumptuous strawberry character that Zinfandel is known for. Well balanced and fresh, with a touch of vanilla and light toast, make for a very special glass of wine. Enjoy now or cellar for 5 to 7 years.

**VINTAGE: 2018**
**APPELLATION:** Contra Costa County
**VARIETAL COMPOSITION:**
89% Zinfandel, 5% Petite Sirah, 3% Mourvèdre, 2% Alicante Bouschet, 1% Carignane
**HARVEST DATES:**
August 21 - September 17

**BRIX AT HARVEST:** 24.8°
**OAK:**
10 months on 38% new American
**TA:** .62g/100ml
**pH:** 3.68
**RS:** 0.27% Dry
**ALC.:** 14.5% by vol.