

2012 Zinfandel Los Chamizal Vineyard Sonoma Valley



49% Block 3 & 4, 49% Block 8, 2% Cabernet Sauvignon

The Vineyard

The Los Chamizal Vineyard is very near where Count Harathzy first planted Zinfandel in California in 1850. He recognized this part of Sonoma Valley as a perfect terroir for Zinfandel. Peter Haywood's Los Chamizal Vineyard is a mile west of this genesis spot in a steep, boxed valley, facing the San Francisco Bay. Within the vineyard are separate blocks of Zinfandel that show unique character relevant to their micro-terroir. This bottling is made from blocks selected by Peter and Robert to represent the quintessential flavor of Sonoma Zinfandel. We've made wine from the Los Chamizal Vineyard for over 30 years.

The Vintage

2012 was a great vintage. Following three very challenging vintages, it reminded us how joyful it can be when Mother Nature cooperates. That she did with perfect weather through the entire year, just enough rain in the winter, dry and warm in the summer with no heat spikes and even ripening; perfect. It will surely prove to be one of the best vintages of the decade.

Winemaking

Our now ubiquitous whole berry fermentation technique was first developed for Zinfandel to Maximize berry flavors while taming the Zins typically high alcohol and tannins. We don't crush the berries but gently destem them, triple sort them and introduce fermentation in the small amount of free run juice in the fermentation tank. Most of the fermentation takes place inside the berry, trapping volatile compounds that enhance flavor, mask high alcohol and make the wine smoother. Extended barrel aging, almost unique to Deerfield, marries the components into a harmonious balance. We use mostly Pennsylvania American oak barrels to age this wine, which accentuates the front palate experience. American oak pairs particularly well with Zinfandel. The wine from the different blocks are aged separately for over two years before the blend is constructed by taste. The barrels were racked only once during its three and a half years of aging, longer than any other California Zinfandel. The barrels were topped every three weeks and tasted every other month. We made small corrections along the way to keep the wine clean and happy.

The Experience

If you want to know what Zinfandel should taste like, this is it. The aromatic entry, like a potpourri of black Boysenberries and red raspberries, explodes in the middle palate with big round fruit that adds strawberries and ripe cherries, all together, the essence of Zinfandel grapes

The details

Harvested: Block 3&4, September 25th. Block 8, October 18th, Brix at Harvest: Block. 3&4 26.8. Block. 8 25.6. pH: 3.9, 3.6 T.A. 8.8, 7.3 g/L Yeast: L2226. Aging: 38 months in 100% Pennsylvania American Oak, 25% new. Fining: none. Clarification: Cross flow at bottling. Velcorin free. Vegan. SO2 at Bottling: 14 ppm free, SO2 at release less than 9 ppm. Bottled: 500 cases – May 25, 2016. Released: January 18, 2017. Alcohol: 17.6%. Residual sugar: 0.9g/L

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