

## VALRAVN

2017

sonoma county zinfandel

We've been working in Sonoma County for ten years now and along the way, established a dynamic network of friends and colleagues that include land owners, growers and winemakers. Through these connections, we've been fortunate to get exclusive access to fantastic vineyards.

In 2014, we launched Valravn Zinfandel from a friend's property whose grapes were not going into their own production. Not just any zin - these were the old, bush-pruned vines that we had always envied from afar. We didn't skip a beat, jumping at the opportunity and sealing the deal with a handshake.

This year, Valravn spreads its wings as we continue to seek out similar opportunities, finding a parcel here and a row there in order to craft quintessential Sonoma County wines — ones that are out of the gate approachable, delicious, and table ready.

## VINEYARDS & WINEMAKING

Valravn Zinfandel is from old, bush-pruned vines averaging 50 years old (some over 100) across the county's best appellations including Dry Creek, Alexander, and Russian River valleys. Hand harvested, hand sorted and gently destemmed before fermentation.

In the cellar, a short cold soak was followed by primary fermentation in stainless steel over a period of 7-12 days. The wines was then barreled down for malolactic and aging for 9 months in 85% French oak (10% new) and 15% neutral French oak.

## TASTING NOTES

Bright aromas of dark cherry and black raspberry with slight undertones of white pepper spice. The palate is warm with dark fruit flavors of blueberry, cassis, and blackberry compote which are complemented with briary notes and an energetic freshness. Strikes ideal balance of tannins, fruit and acidity.

Alcohol: 14.5%

UPC: 853868006048





