

2018 “Les Enfants Terribles” Zinfandel Heart Arrow Ranch (Bio-dynamically grown)



History

One of the finest biodynamic farms in Mendocino County, the Heart Arrow Ranch is one of the gems of Northern California. The ranch is a completely self-contained ecosystem where not only grapes but vegetables, fruit-trees, pigs, cows, lambs, and chickens all make a self-sustaining microcosm without herbicides or pesticides. The combination of these farming techniques and our wine-making techniques work to make this an unusual zinfandel, one that is very different in aroma, flavor, and structure than a classic California zinfandel, and more like a wine from Burgundy or Beaujolais.

How is this wine different? First of all, we don't crush the grapes but instead use whole clusters and uncrushed destemmed grapes to create a “carbonic maceration” style of wine. We ferment the wine with the native yeasts on the grapes; age the wine in a huge 900 gallon French oak barrel; and bottle the wine with low SO2 levels. The end result is a wine made in a more Old World style (i.e. soft and elegant) than a classic California zinfandel.

Production

The 2018 vintage produced one of the best Heart Arrow Zinfandels we've made to date. The grapes were tiny and very intense, producing a fruit-forward, dark red, luscious wine. When destemming the clusters, we let the whole berries drop into the tank for fermentation, and also pitchforked 10% whole clusters into the tank. We wanted the wine to ferment inside of the berries, which produces a beautiful, fruit-forward aroma and a light, velvety texture to the wine.

The wine shows excellent fruit and mineral aromas, and the wine has an absolutely beautiful texture and depth of flavor. Although this wine is beautiful to drink right now, it can improve with age as well, at least 8 years from the vintage date.

Tasting Notes:

Color: Dark red

Aroma: Powerfully aromatic nose of pomegranate, cherry, earth, violets, clove spice, black pepper

Taste: Structured but nicely balanced, mouthfilling, complex flavors of black cherry, pomegranate, strawberry, black raspberry, chocolate, minerals, and black pepper spice.

Production Notes:

Varietals

100% Zinfandel

Appellation

Eagle Peak
Mendocino County

Alcohol

14.0% by vol.

Time in oak

5 months

Oak

900 gallon older
French oak “foudre”

Production

373 cases, 750ml

Optimum time for consumption

2019-2030