

OTTIMINO

Biglieri Vineyard

2007 DRY CREEK VALLEY ZINFANDEL



Ottimino consciously set out to produce Zinfandels from cooler regions, thereby allowing more time on the vine to concentrate flavors and at the same time keeping alcohols at respectable levels. To that end, all the releases to date have been from the Green Valley area of the Russian River Valley. However, we have experimented with Zinfandel from other regions where cooler weather prevails, and this year it has resulted in the release of Biglieri Vineyard Dry Creek Valley Zinfandel.

VINEYARDS:

The vineyard lies at the very southern end of Dry Creek Valley, where the Russian River itself still wields an influence. Pio Biglieri planted the vines in the early 1960s, and continues to dry-farm and prune in the classic head-trained goblet today.

Pio's neighbor Harold Hoskins now tends the vines with a meticulous touch, his approach being hands-off, but as the harvest date nears he thins the crop on a cluster by cluster basis retaining only the most evenly colored and ripened fruit. On picking day, additional clusters are eliminated through hand sorting. Given Zinfandel's propensity for uneven ripening, it is always incredible when the Biglieri Zinfandel hits the crush pad looking better than everything else.

WINEMAKING:

We cold-extracted the crushed fruit for two days with vigorous irrigations, which coaxed color and tannin from the must early in the fermentation. The pumpover rate was lessened when peak fermentation had passed, but the new wine stayed on the skins for three weeks.

After pressing, the wine was racked to French oak, where malolactic fermentation occurred naturally over the next four months. The wine was aged entirely in French oak for twenty months, with many of the new barrels custom coopered for us by Keith Roberts in Cloverdale. Quarterly rackings softened the tannins and integrated the oak, and no fining was required at bottling.

TASTING NOTES:

Aromas of blackberry syrup and pomegranate interlace with black cherry and spicy French oak. The entry on the palate is juicy, adding flavors of boysenberry and ripe raspberry. The tannins are smooth and round and the expansive mid-palate leads to a firm and persistent finish. The balance of this quintessential Zinfandel allows great versatility with food, and its deceptive heartiness will reward experiments with exotic pairings.

Production Details

Blend:	100% Zinfandel
Vineyard:	Biglieri, 49 year old vines
Appellation:	Dry Creek Valley
Cooperage:	Francois Freres, Roberts (custom)
Aging:	Twenty months
Barrel Age:	50% new, 50% 1-2 year old
Production:	556 cases

Analytical Data

Harvested:	September 10, 2007
Brix:	23.8
TA:	6.8g/L
pH:	3.51
Bottled:	July 30, 2009
TA:	5.7g/L
pH:	3.74