## ΟΤΤΙΜΙΝΟ

## **Biglieri Vineyard** 2013 DRY CREEK VALLEY ZINFANDEL

Ottimino has always produced Zinfandel from cooler regions, thereby allowing more time on the vine to concentrate flavors and keep 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 the 55 year old vines at Biglieri Vineyard in Dry Creek Valley are a perennial favorite.

## WINEMAKING

Octogenarian Pio Biglieri trusts his neighbor Harold Hoskins to tend the vines with a meticulous touch and hands-off approach. As the harvest date nears Harold thins the crop cluster by cluster, 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 Biglieri's Zinfandel hits the crush pad looking better than everything else.

Hand-harvested fruit was crushed and cold-extracted three days with vigorous irrigations, coaxing color and tannin early in the fermentation. The pumpover rate was decreased after peak fermentation, and the new wine pressed off at dryness to avoid excess tannin. The wine was aged entirely in French oak for twenty-one months with 40% new oak, as befits our claret style of Zinfandel. No fining was required at bottling.

## **TASTING NOTES**

Black plum and pomegranate interlace with white pepper and cedar from the French oak. The wine's entry introduces a complex array of flavors, adding boysenberry and vanilla to the mix. An expansive mid-palate leads to a lingering finish. The balance of this quintessential Zinfandel allows great versatility with food, and its deceptive heartiness will reward experiments with exotic pairings.

Production Details		Analytical Data	
Blend:	100% Zinfandel	Harvested:	October 5, 2013
Vineyard:	Biglieri, 55 year old vines	Brix:	24.2
Appellation:	Dry Creek Valley	TA:	6.1 g/L
Cooperage:	Francois Freres, Tonnelleries O	pH	3.55
Aging:	Twenty-one months	Bottled:	August 27, 2015
Barrel Age:	40% new, 60% 2 year old	TA:	5.5 g/L
Production:	288 cases	pH:	3.79
FIOUUCUOII.	200 cases	pri:	3.73

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