

Dancing Crow Vineyard

2019 Lake County Zinfandel

The Growing Season

The 2019 Lake County growing season was a dynamic one, starting with a significant amount of winter rain that replenished local wells and reservoirs. Rains continued into February, with conditions being cool and wet into spring delaying budbreak and bloom by about a week. These cool temperatures followed throughout late spring allowing the grapes to mature gradually at lower sugar levels. Consistently warm midsummer temperatures encouraged steady ripening, culminating in excellent vine growth with nicely-sized clusters. August saw a rise in temperatures that pushed harvest dates back near their usual timeframes. We began picking about a week later than normal – after waiting for the perfect sugar levels to develop, allowing the fruit to display its full range of flavors, fresh acidity and superb balance.

Winemaking

Our Winemakers, David and Katharine DeSante, accented this Zinfandel with fruit from our newly acquired “Old Stake 1901 Vineyard” in the Kelsey Bench. This rare *120-year-old vineyard* added depth and character to the wine with it’s unique “Old World” varieties including: 6% Petite Sirah, 5% Alicante Bouschet, 5% Cinsault, 3% Touriga Nacional, 3% Syrah, 2% Barbera and 1% Rousanne. The winemaking focused on integrating the bright red fruits of the Lake County Zinfandel with the clove, mocha and dark fruit notes of the “Field Blend” varieties. Finally, to finish the wine, we bottled unfiltered and unfined to retain the alluring freshness of this aromatically compelling and distinctively flavorful offering.

The Land

Lake County, California is located to the east of the Mayacamas mountain range, near Clear Lake, just north of Napa County. Vineyard elevations range from 1,300 – 2,600 feet, showcasing soils that are volcanic in origin and characteristically deep, red and iron-rich. This unique terroir results in grapes with thicker skins and more robust flavors. During the summer months Lake County has temperatures, that are at times, over 100 degrees, but because of the elevation the vines are able to recover and respirate in the evening due to the cool coastal breezes pulled across the Mayacamas range by the vast size of Clear Lake. This unique combination of elevation, volcanic soil, and hot days & cool nights, produces wines that have a balanced tannin structure, ideal acidity and dark, complex, fruit characteristics.

Winemaker Tasting Impressions

This Zinfandel showcases aromas of blackberry and tart cherry on the nose, followed by flavors of brambly huckleberry and pomegranate on the mid-palate, with a mocha and fresh thyme finish. This wine is robust, yet refined and playful, exhibiting a beautiful freshness and vibrant flavors.

Varietals: 75% Zinfandel

6% Petite Sirah

5% Alicante Bouschet - 5% Cinsault

3% Touriga Nacional - 3% Syrah

2% Barbera - 1% Rousanne

Appellation: Lake County, California

Elevation: 1600 – 2500 ft.

Aging: 6 mo. French & Hungarian Oak

Cases Produced: 1500

Alcohol: 14.5%

