

Zinfandel 2017

WILSON FOREIGNER, OAKLEY, CONTRA COSTA COUNTY, CALIFORNIA



HARVEST & VINTAGE NOTES

The Zinfandel comes from Del Barba Vineyard in Contra Costa County, which has soils of Delhi Sand. The vines are planted on their own roots, and are aged 39-years-old and 117-years-old.

Climate: Warm, with cooling breezes from the San Joaquin and Sacramento deltas.

Elevation: 120 ft.

Orientation: East-West

Aspect: West/Northwest

Harvest Date:

August 24, 2017

Vinification:

15% whole cluster; fermented in concrete tanks with wild yeasts. Aged for 8 months in neutral oak barrels.

Bottling Date:

May 17, 2018

Tasting Notes: Rose petal and fresh fruit aromas are followed by flavors of ripe berries and warm spice, with a finely grained texture and beautiful acidity on the finish.



WILSON
FOREIGNER

WINEMAKER: David & Christine
Wilson and Chris & Suzaan Alheit

GRAPES: 100% Zinfandel

ALCOHOL: 15.5%

RESIDUAL SUGAR: 0 g/L

PH: 3.7

TOTAL SULPHUR: 50ppm at bottling

