

## THE HERITAGE VINEYARD



The Heritage Vineyard is an unusual and unprecedented collection of rare and famous Zinfandel vine cuttings grown throughout California. The Heritage Vineyard stretches over one acre within the UC Davis Oakville Research Station in Napa Valley, California. During the first phase of the project in 1995, 63 selections were planted; during the second phase in 1999, an additional 27, so that the total number of selections now totals 90. The vines are grafted onto St. George rootstock in clay loam soil with a spacing of 9 feet x 8 feet. Each vine is head-trained and spur-pruned in the "goblet" shape as they would have been in the nineteenth century. These practices are not as typical today, since they insure a low (and high quality) yield.

ZAP began producing wine from this historical vineyard in 1997. The first Heritage Vineyard Zinfandel was harvested by ZAP winery producer Nils Venge of Saddleback Cellars and Mary Buckles Pisor of PlumpJack Winery in Oakville. The 1998 vintage by Robert Biale of Robert Biale Vineyards in Napa, the 1999 vintage was by Matthew Cline of Cline Cellars., and the 2000 vintage is by Rod Berglund of Joseph Swan Vineyards.

## THE 2000 HERITAGE VINEYARD ZINFANDEL

### TECHNICAL INFORMATION

#### HARVEST DATA

**PICKING DATE:** SEPTEMBER 18, 2000  
**YIELD:** 1.67 TONS  
**BRIX:** 25.8° (AT HARVEST)  
**T.A.:** 0.74 G/100ML  
**PH:** 3.35  
**YEAST:** UNINOCULATED

#### BOTTLED WINE ANALYSIS

**BOTTLING DATE:** MAY 15, 2002  
**T.A.:** 0.62 G/100ML  
**PH:** 3.51  
**ALCOHOL:** 15.4%  
**RESIDUAL SUGAR:** DRY

1.75 tons of Zinfandel was hand picked from The Heritage Vineyard on the morning of September 18, 2000 and delivered to Joseph Swan Vineyards. Twenty percent whole clusters were placed into the bottom of a 500 gallon open top fermenter with the balance carefully de-stemmed with a minimum of crushing. After a three day cold soak fermentation began. The "cap" was punched down by hand up to four times per day during the fermentation. After a four-week fermentation/maceration period the must was pressed. The wine was settled overnight before racking to four used French oak barrels for aging. It was bottled, unfined and unfiltered, on 15 May 2002.

**Tasting Notes:** Youthful medium deep ruby color. The nose is initially a bit closed but opens to reveal and intense medley of berries with hints of dried black mission figs and sassafras. In the mouth it is quite rich with soft, supple tannins, good balancing acidity and a very long finish. The alcohol adds a "sweetness" rather than heat and is in excellent balance with the other components. This is quite a complex wine, due primarily to the diversity of clonal material in the vineyard. Although drinkable now, this wine should continue to develop in the bottle for several years.