

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. The 2000 vintage is by Rod Berglund of Joseph Swan Vineyards, 2001 vintage is produced by Joel Peterson of Ravenswood, 2002 vintage by Ehren Jordon of Turley Wine Cellars, vintage 2003 by Paul Draper of Ridge Vineyards, 2004 by Kent Rosenblum of Rosenblum Cellars, 2005 by Bill Knuttel of Dry Creek Vineyard and Ottimino, and 2006 by Dr. J. Bernard Seps of Storybook Mountain Vineyards.

THE 2005 HERITAGE VINEYARD ZINFANDEL

TECHNICAL INFORMATION

HARVEST DATA

PICKING DATE: SEPTEMBER 23, 2005

YIELD: 3.1 TONS

AVERAGE BRIX: 25.6 °

T.A.: 6.5 GMS/L

PH: 3.53

BOTTLED WINE ANALYSIS

BOTTLING DATE: JANUARY 22, 2007

T.A.: 5.3 G/L

PH: 3.75

ALCOHOL: 14.8%

RESIDUAL SUGAR: 0.11 G/100 ML (DRY)

Winemaker Comments: Gargantuan crops and season-long moderate weather extended ripening patterns in 2005, heavily impacting harvest decisions at the Heritage Vineyard. As the vineyard contains 90 different Zinfandel selections, the normal challenge of achieving simultaneous physiological ripening was exacerbated. Vineyard Manager Jason Benz and I decided on successive waves of crop removal. In mid-September, we eliminated fruit from overloaded vines fatally behind the ripening curve; other heavy vines not as far behind were severely cluster thinned. Two weeks later more fruit from lagging vines was dropped along with clusters that had not colored evenly (a typical "green thinning"). Finally, in mid-October, we made a last pass and eliminated vines whose fruit lacked flavor concentration. Ultimately, 20% of the selections were excluded, with half the fruit on the ground! Despite this, the crop was the largest yet recorded from the Heritage Vineyard.

Processing: We handpicked into ½ ton bins and crushed to a small, squatty fermenter. After two days of a cold soak, the Brix was recorded at 25.5. We inoculated with D254, a Rhone isolate, and continued extraction with 3 pumpovers per day interspersed with punchdowns. The wine was pressed on October 18 after extended maceration, and racked to French oak, ½ new and ½ one-year old (Francois Freres and custom-coopered Roberts barrels). ML fermentation finished in barrel. The wine was racked quarterly and bottled unfined.

Tasting Notes: The wine is dense with ripe black cherry, blackberry, and plum tinged with scents of white pepper, violets, chocolate and toasty oak. Its length, richness and balance give the wine flexibility with food, and it should fare exceptionally well as an accompaniment to roasted meats.

Sincerely, William Knuttel, Winemaker.