

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 Biale Vineyards in Napa and the 1999 vintage is by Matthew Cline of Cline Cellars.

THE 1999 HERITAGE VINEYARD ZINFANDEL

TECHNICAL INFORMATION

HARVEST DATA

PICKING DATE: OCTOBER 2, 1999

YIELD: 2.382 TONS

BRIX: 26.4 °

T.A.: 0.76 G/100ML

PH: 3.29

YEAST: UNINOCULATED

BOTTLED WINE ANALYSIS

BOTTLING DATE: JANUARY 11, 2001

T.A.: 0.71 G/100ML

PH: 3.32

ALCOHOL: 15.4%

RESIDUAL SUGAR: 0.20 G/100ML (DRY)

The Heritage Vineyard Manager delivered 2.382 tons of Zinfandel to Cline Cellars winery on October 2, 1999 after an early morning harvest by the UC Davis picking crew. The grapes were fully destemmed to a small stainless tank and pumped over 3-4 times daily with a mix of straight and irrigation style methods of cap immersion. After a lucky thirteen days of maceration, the wine was pressed and settled then racked to a blend of new and used French and American oak barrels. No yeast or nutrients were added to the must during this process. The wine was racked twice during its 14 months in barrel and was bottled on January 11, 2001.

Sporting a dark ruby complexion, indicative of the favorable growing conditions of the 1999 vintage, this wine's aroma shows a wide range of fruit characters from dark cherry to deep raspberries with an overlying layer of spice and dusty berry characters. The structure exemplifies the concentration of mature tannins typical of the extended growing season and low crop yields of the year. A full mouth feel with ample cranberry, cherry and raspberry flavors with a bright acid profile bode well for the current and future drinkability of this wine.