



## Winemaker's Tasting Notes

### 2017 Flatridge Ranch Zinfandel, Sonoma Coast

The 2017 harvest will be remembered as a near perfect vintage for most winegrowers. Spring rains meant that the vines had plenty of reserves to work with during bud break and the flowering seasons. The summer months were warm and mild creating ideal growing conditions. Things warmed up in September hastening the harvest season. All in all, while yields came in on par with previous years, quality across all varietals was outstanding.

**Retail price: \$40**

**Cases produced: 791**

**Winemaking:** The Flatridge Ranch Zinfandel is a very special wine and vineyard. The vineyard was planted with a selection of Zinfandel sourced from a 100 year-old vineyard next to the St. Peter's Church in the northern Sonoma town of Cloverdale. The church's vineyard has been the source of plant material for many well-known producers of Zinfandel in the Rockpile Appellation of Sonoma County. The wine was made in small open top fermenters in a style similar to Pinot Noir; hand plunging the cap three to four times daily. The wine was made with a premium yeast strain which was selected from a Rockpile variety of Syrah.

Alcohol: 15.2% | TA: 6.20 g/l | pH: 3.90

**Tasting Notes:** Fresh baked blueberry pie cooling on a windowsill is the image that comes to mind. The 2017 Flatridge Ranch Zinfandel is soft, supple with a never-ending finish that seems to linger and linger. Notes of earthiness and sage coupled with dark, ripe berries make this rich wine the perfect accompaniment with a decadent dark chocolate dessert, grilled sirloin with black peppercorn sauce, or on its own. This wine will drink nicely for the next 5-7 years.

*"Three generations, decades of farming, five ranches.  
Our family is deeply rooted in Sonoma County."*

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