

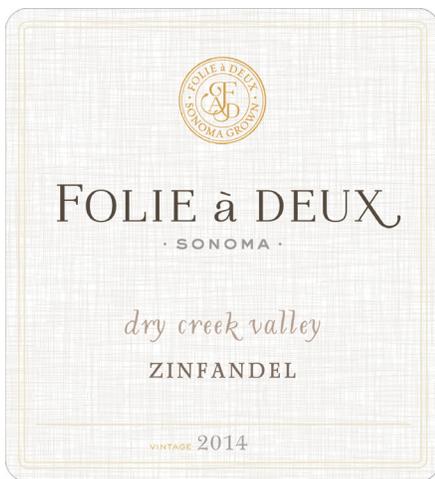


FOLIE à DEUX

· SONOMA ·

dry creek valley ZINFANDEL

VINTAGE 2014



APPELLATION

Located northwest of the town of Healdsburg in Sonoma County, the Dry Creek Valley is one of California's smallest appellations, measuring just 16 miles long and two miles wide. The area was discovered in the 1870's by Italian immigrants, who were reminded of the hills in their native Tuscany and Piedmont. They planted Zinfandel, Petite Sirah and Carignan grapes on the Dry Creek Valley's benchlands to emulate the hearty red wines to which they were accustomed, often inter-planting the varieties to create "field-blended" wines.

GROWING SEASON

The Dry Creek Valley's warm summer days—tempered by morning fog from the Pacific Ocean—and its well-drained, stony soils translate to highly concentrated and complex fruit. The 2014 season brought relatively warm temperatures in the spring and early summer. As a result, both Zinfandel and Petite Sirah grapes ripened quickly and evenly with low yields and concentrated flavors, creating wines with an excellent balance of acidity and tannins.

WINEMAKING

The grapes for this Zinfandel underwent a three-day cold soak, and a starter yeast was used to initiate fermentation at 75°F. During a maceration period of 11 to 15 days, the juice was pumped over the skins daily to maximize the extraction of the variety's rich flavor and tannins. Delestage—an oxygenation technique—was employed during active fermentation to soften the wine and showcase its fruit character. This Zinfandel was aged in a combination of French and American oak barrels.

TASTING NOTES

The Folie à Deux 2014 Zinfandel opens with expressive kirsch, boysenberry and fig aromas framed by hints of espresso and cocoa nibs. The bright fruit flavors with notes of blackberry jam are balanced by spicy mocha and a smooth, yet structured mouthfeel. Bright acidity and medium tannins on the palate are complemented by a long, lingering finish of black pepper, molasses and oak. For an excellent pairing, serve this wine with braised pork topped with a spiced curry sauce and rosemary herbs.

COMPOSITION: 97% Zinfandel,
3% Petite Sirah
APPELLATION: Dry Creek Valley
HARVEST DATE: September 2014
RELEASE DATE: August 2018
ALCOHOL: 14.9%
PH: 3.69
TA: 0.60 g/100ml
CASES PRODUCED: 1,600
SRP: \$20

This is Sonoma. Take a sip. Our passion for Sonoma County is matched only by our awe for the region's incredible diversity. From cool, coastal regions to warm, rugged mountain sites—and everything in between—Sonoma gives us the rare opportunity to work with fruit from an extraordinary collection of superior appellations. An unparalleled array of distinct growing conditions allows us to craft a portfolio of sustainably sourced wines that captures the full range and beautifully expressive characteristics of Sonoma's world-class wine districts.