



Stuhlmüller Vineyards

2021 ESTATE ZINFANDEL

ALEXANDER VALLEY

PROPRIETOR

Fritz Stuhlmüller

WINEMAKER

Zac Childers

VINEYARDS

Stuhlmüller Vineyards, located in southern Alexander Valley, converges with two highly regarded Sonoma County appellations, Chalk Hill and Russian River Valley. On its eastern edge, the 150-acre vineyard borders the Russian River. Situated in a location that is part river benchlands and part hillside, the vineyard benefits from its alluvial gravel soils and the rockier soils of the hillside sections.

THE CLONES

At Stuhlmüller, two special blocks have been set aside for growing small amounts of Zinfandel, as well as Petite Sirah. These vines are head pruned to augment the natural intensity of the hillside fruit. The budwood for this Zinfandel came from the prized 120-year-old Teldeschi clone, a legendary selection from Dry Creek Valley.

THE VINTAGE

Following a cool, mild growing season, an August heat spell accelerated ripening, resulting in a slightly earlier start to harvest than normal. Our vineyard set an average size crop, and thanks to a nice full canopy, we had ideal shade on the fruit. As a result, the vines produced pristine grapes, with excellent concentration, natural acidity, lovely balance, and pure varietal flavors. Our Zinfandel blocks were harvested on September 9th at 24.8° brix

WINEMAKING

Our Zinfandel was co-fermented with our Petite Sirah as 100% whole berries in open-top stainless-steel fermenters for a 17-day maceration period. A traditional manual basket press was used for this small lot. The wine was aged in 50% French and 50% American oak barrels, with 20% new oak. It was racked twice, spent a total of 16 months in barrel before gentle filtration, and bottled un-fined.

THE WINE

With a brilliant dark ruby hue, splendid aromas of black cherry, boysenberry, and cocoa powder jump from the glass, followed by layers of allspice, cardamom, and white pepper. On the palate, a rich, velvety texture and balanced acidity add length and sophistication to the red and dark berry flavors. Hints of dried flowers, vanilla, and oak spice linger on the energetic finish.

ALCOHOL

15.0%

PRODUCTION

220 cases

COMPOSITION

91% Zinfandel, 9% Petit Sirah

RELEASE DATE

Fall 2023

pH

3.79

BOTTLED

June 2023

TOTAL ACIDITY

6.0 g/l

SUGGESTED RETAIL

\$36.00

