

2009
Bernier-Sibary Vineyard
ZINFANDEL
Dry Creek Valley

THE VARIETIES & VINEYARDS

Jane and Scott Sibary have partnered their hillside property in Dry Creek Valley off Canyon Road with legendary grower, Paul Bernier. With Paul at the grower's helm, he has created a most unique site where he and the Sibarys grow organically farmed Zinfandel, intermixed in the vineyard with Petite Sirah, Carignane and Matero. The goal was to create a wine that was definably Zinfandel, but with the added nuances that the other varieties add. With Ridge Vineyard's Lytton Springs as a possible model, Bernier and Sibary keep Zinfandel in the lead so that vintners can call it Zinfandel should they desire to do so.

THE VINTAGE

In the Dry Creek Valley, the Bernier-Sibary vineyard is one of my last Zinfandel vineyards to harvest; even in a warm vintage such as 2009. Harvested toward the end of September, the interplanted Carignane and Matero slow the site's overall maturity. It's ok, because of the 25% "other" varieties, the wine from this vineyard always ferments to completeness; a winemaker's blessing.

THE BLEND

100% Bernier-Sibary Vineyard Field Blend
75% Zinfandel
10% Petite Sirah
10% Carignane
5% Matero (Mouvedre)

WINEMAKING

Open Top Tank with Punch Down Fermentation
19 days Skin Contact (5 days Cold Soak)
14 months In Barrel
30% New French Barrel

THE WINE

This wine is incredible. There is something about a field blend of different varieties, picked together and fermented together. The wine takes on a different signature. It is almost more elegant. The color of our 2009 Bernier-Sibary Zinfandel is dark; black purple red in hue. It is a very dense wine from appearance, to be followed with equal density in its aromas and flavors. In the nose are aromas of black fruits, raspberries and a hint of earth. This wine is incredibly elegant, but is also a powerhouse of aromas. On the palate the flavors are long and satisfying. This is a wonderful Zinfandel.

THE STATS

Alcohol: 14.8%
Total Acidity: 6.3 grams/Liter
pH: 3.81
Residual Sugar: 0.04%

Winemaker: Kerry G Damskey
Production: 433 Cases
Date of Bottling: December 2010
Retail: \$39/btl