



# DUTCHER CROSSING

2007

Bernier-Sibary Vineyard

ZINFANDEL

Dry Creek Valley

## THE VARIETIES & VINEYARDS

Scott Sibary and Jane Kerlinger 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 low-impact, dry farmed Zinfandel, intermixed in the vineyard with Petite Sirah, Carignane and Mataro. The goal was to create a wine that was definably Zinfandel, but with the added nuances which the other varieties add. This is done in the old Italian Field Blend model, in which all varieties are intermixed in the vineyard and harvested and fermented as a whole. The product is a layered, structured, and more complex Zinfandel due to it being the sum of all the varieties planted.

The vineyard is situated in a small bowl just off of Canyon Road. The convergence of six soil types adds to the complexity of the wine, as does the low nutrient, dry farmed growing environment. A simple yet unique growing environment leads to a beautiful wine.

## THE VINTAGE

Drought years in California tend to produce yummy, extracted big wines. As in past years with low Spring rainfall, the vines bud out two to three weeks earlier than normal. While this tends to extend the "hang time," producing more concentrated flavors, it can also wreak havoc in the vineyard if we experience late frosts; we were fortunate with just longer "hang time."

In 2007, after 10 days of near 100 degree weather in the first week and a half of September, it appeared that the grapes might have shriveled excessively. Fortunately, due to Carignane's slower maturity, the homogenous pick of all varieties and co-fermentation produced a wine that is plenty ripe, but not exceedingly so.

## THE BLEND

100% Bernier-Sibary Vineyard Field Blend  
76% Zinfandel  
10% Petite Sirah  
10% Carignane  
4% Mataro

## WINEMAKING

2 days cold soak  
Yeast: L2226 (A Rhone Valley isolate)  
Open Top Tank with Punch Down Fermentation  
18 days total maceration  
32% New French Oak Barrels  
10 months in barrel

## THE WINE

The pretty, dark garnet and purple hues with great depth look beautiful in the glass. The lovely aromas of blueberry, blackberry, bramble, and slight rose combine with coffee undertones that are elegant and slightly restrained; yet, there is a lovely bigness to the nose at the same time. On the palate are delicate flavors of dark fruits with slight anise and exotic spice, and a long lasting, flavorful, and structured finish that lingers. A side note of oak and wood frames the wine, but does not shadow the beautiful fruit or subtleties.

## THE STATS

Alcohol: 14.4%  
Total Acidity: 5.6 grams/liter  
PH: 3.84  
Residual Sugar: 0.09%

Winemakers: Kerry G Damskey, Dan Glover

Production: 193 Cases

Date of Bottling: December 2008

Retail: \$39/btl