



2008 Sweetwater Springs Vineyard Zinfandel

100% Zinfandel

Appellation: Russian River Valley, Sonoma

Production: 166 cases

Alcohol: 15.3%

Retail: \$35

Tasting Notes: Wild Raspberry, with subtle hints of dark chocolate swirled in a sweet cream sauce and the obligatory briary notes, make this an organoleptic smorgasbord. Showing what a steeply planted vineyard can do in the cool climate of Russian River is what this wine is all about! Pure intensity, like watching a red-headed snowboarder doing back to back jumps down the snow-pipe. Yeah just like that!

Pair With: Do I hear a barbeque barking for grilled meats of all kinds? Beef, pork, lamb and poultry. Spicy foods, sweet glazed foods, hamburgers with all the stuff piled to the sky and a side order of fries. And let's not forget about the pasta dishes – do them all. Drink now or will age 5 to 8 years.

"Dueling cool fogs from both the Petaluma wind gap and the mouth of the Russian River allow for extended hang time; grapes that flirt with the apex of ripeness. Vineyard manager Ulises Valdez joked 'You better pick the grapes before the birds finish them.' I left the fruit on the until the very last second so that you could open a bottle and taste bold and rich Zinfandel, dressed to the nines."

Jeff Cohn



93 points In a year that was challenging for many Zinfandel producers, the 2008 Zinfandel Sweetwater Springs exhibits abundant peppery, briery, loamy soil, underbrush and fruitcake characteristics. Full-bodied, rich and soft with decent acidity, drink over the next 3-4 years."

Wine Spectator

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90 Points Bold and distinctive, with smoky blackberry aromas and layered, ripe boysenberry cobbler, toasty caramel and licorice flavors that linger on the finish. Drink now through 2015. 166 cases made. –TF



92 Points Our favorite of the JC Cellars Zinfandels, this one is very much in the deep, highly extracted, boldly ripe style that has brought winemaker Jeff Cohn such wide admiration. He succeeds here with a wine that admittedly comes with more than a small dollop of cocoa powder in its mix and a fair bit of spice for its sins, and some will accuse it of favoring the Syrah end of the spectrum. It is the wine's deep, rich, concentrated blackberry fruit, however, that is its central focus, and if we might demand a rich, peppery lamb stew as its meal time mate, we would find much joy in the paring.