



2009 Landy Sweetwater Springs Vineyard Zinfandel

100% Zinfandel

Appellation: Russian River Valley

Production: 300 Cases

Alcohol: 15.5%

Retail: \$38

Tasting Notes: The aromatics of raspberry confiture from the South of France, plums and the ripest strawberries all whipped together in a light meringue. On the palate this wine stays in the same realm as its aromatics, but lends itself to a spicy cinnamon intertwined with raspberry and black cherry jam with just a hint of oak roasted coffee bouncing off the sweet minerality only attained from a rocky hillside vineyard.

"A true classic" as Laurence Feraud from famed Domaine du Pegau in Chateauneuf Du Pape said after barrel tasting this wine. 'Just amazing!' It has fruit intensity and most important it is well balanced. I agree whole heartedly, this wine is the perfect example of the heights that Zinfandel can reach.

Pair With: Pasta dishes, pizza with everything on it, anything you can grill.
Drink now to 10 years

"2009 being our third vintage I decided to do a little experimentation and went old world with this one. By that I mean I decided to ferment and age 60% of it in a cement tank, not the 'egg', but a hippo shape. We noticed that during the fermentation process the wine not only fermented a little hotter and held its heat better, but also provided for better extraction of color and flavors; plus its a touch softer in style. After aging the wine for 11 months it was blended with wine that had been fermented in stainless open top tanks and also with wine fermented in ½ ton bins. This blend was then aged in 25% new 350 to 500 liter French oak barrels. The result is something to be in awe of. It reminds me so much of a Chateauneuf du Pape in the sense that it shows the wet stone aspect which is a highlight of this vineyard, only magnified".

- Jeff Cohn

Wine Spectator

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"Dense and rich, with tart blueberry and licorice aromas leading to layered flavors of raspberry and loamy white pepper. Finishes with ripe but firm tannins. Best from 2013 through 2018".— T.F.