



2003 Iron Hill Vineyard Zinfandel

Appellation: Sonoma Valley

Harvest Date: 10/24/03

Tons: 1.58

Brix: 27.5

Alc.: 15.7%

pH: 3.93

TA: .69 g/100ml

Yeast: D80/D43/D21

Malo-Lactic: 100%

Production: 98 cases

Vineyard Clone: Cooke

Vineyard Age: 3 years

Rootstock: St. George

Rows: 4'

Spacing: 5'

Soil Type: Volcanic Rock

Elevation: 300'

Aging: 18 months in 60-gallon oak barrels; 100% French, 25% New Oak

Varietals: 97.5% Zinfandel, 2.5% Petite Syrah

Vineyard History

Located at the foot of the Mayacamas Mountain range, Iron Hill Vineyard is adjacent to Arrowhead Mountain Vineyard. The area in which it's located used to be called Iron Hill due to the deposits of iron from the volcanic rock, producing a reddish soil. The iron rich, red volcanic soil is the unique feature to this vineyard's terroir.

When the vineyard was planted, over 200 tons of volcanic rock had to be removed. This was made even more difficult by the fact that the vineyard is located on a 43-degree slope. As with Arrowhead Mountain Vineyard, everything is farmed by hand, with weeds pulled by backhoe. The soil is fed with dolomite, compost, bone meal, fishmeal, kelp, fish oil, and calcium. No sulphur is used in the vineyard. Every section is treated a little differently due to different soil composition within the vineyard.

Cellar Practices

Iron Hill was fermented in 1 ton and ½ ton fermenters. 100% crushed and destemmed, followed by a 3-day cold soak. Yeasts isolated from the Rhône Valley were used for fermentation to help accentuate the wines terroir. Once fermentation was nearly complete, it was pressed on top of Petite Syrah skins to increase the wines almost black color tones.

Tasting Notes

Down the street from Arrowhead Mountain, this is also another zinfandel that dreams of being in the Northern Rhône. Grown also in nonexistent soils and 45-50 degree slopes, this wine is more in the line of a blend of Hermitage and Cornas, but screaming to show off its zinfandel heritage. Black cherry, plums, cola and crème de frambois wrapped in a mineral and smoky spice blanket. It's pure decadence.

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