



2023 Rutherford Dust Zinfandel

Enticing aromatics of wild cherry, baking cocoa, wintery spices, and bourbon vanilla enthusiastically invite you to the deep violet hued wine framed by a crimson rim. Swirling unleashes wafts of red and black currants, juicy ripe strawberries and raspberries with undertones of dried crushed herbs, lavender, mint and subtle dusty earth distinctive to Rutherford borne wines. The palate is weighted and beautifully broad, each sip harmonious from cheek to cheek, balanced by acidity and a focused soft tannin structure leading to a long lingering vibrant finish.

Our classic style Zinfandel universally pairs well with a variety of occasions and palates, its full body and fruity aromatics are excellent with an array of foods that are charred, smoked, grilled, sweet and spicy.

100% Estate Grown in the Rutherford AVA

Certified Organic, Biodynamic® & Regenerative Organic® Farmed



Harvest Information:

Harvest Date: 10/13/2023

100% Rutherford AVA

100% Zinfandel

Aging:

Maturation 16 months in neutral Puncheons 500L
with 24% Hungarian and American 225L barrels

Technical Data:

Alcohol: 14.2%

Brix: 26.1

Bottled: February 16, 2025

Production: 613 cases/25 barrels

