



VARIETAL
ZINFANDEL (80%)
BARBERA (15%)
ALICANTE BOUSCHET (5%)

AVA
SONOMA VALLEY

FERMENTATION
NATIVE

ÉLEVAGE
10 MOS.

COOPERAGE
NEUTRAL OAK

TOTAL ACIDITY
6.4 g/L

pH
3.7

ALCOHOL BY VOLUME
14.5%

PRODUCTION
12,000 BTLS

NOTES

An almost identical to the 2020, we have blended a combination of Zinfandel (80%), Barbera (15%) and Alicante Bouschet (5%). The Zinfandel and Alicante were sourced from the Bedrock Vineyard in Sonoma. The fruit was from adjacent blocks so we picked both on the same day, co-fermenting them together. Traditionally this fruit has always been the base for our red table wine. We then blended in a few barrels of Barbera to level up the acidity and aromatics.

All fermentations went off spontaneously in open-top stainless steel fermenters. In addition to the conferment, approximately half of the Zinfandel and Alicante was fermented whole-cluster to further enhance the color and aromatics. Each lot in the blend was aged sur-lie in neutral oak for 10 months before being blended together and laid back down for an additional few months.

cassis, blackberry, black peppercorn

ABOUT THE WINES

Once our wines have finished fermenting, we select the barrels for our single vineyard program. The remaining lots are then blended to produce a more forward drinking. Like all of our wines, all barrels are aged sur-lie and without movement in a blend of stainless steel, neutral 225L oak barrels and 600L puncheons.

GAIL is an homage, the wines are designed to communicate the respect we have for each vineyard and varietal we produce. Inspired by the style and value we find in our favorite, European table wines, DORIS is more abundant in production.