



Stuhlmuller Vineyards



2018 ESTATE ZINFANDEL ALEXANDER VALLEY

PROPRIETOR
Fritz Stuhlmuller

WINEMAKER
Zac Childers

VINEYARDS

Stuhlmuller Vineyards, located in southern Alexander Valley, converges with two highly regarded Sonoma County appellations, Chalk Hill and Russian River Valley. On its eastern edge, the 150-acre vineyard borders the Russian River. Situated in a location that is part river benchlands and part hillside, the vineyard benefits from its alluvial gravel soils and the rockier soils of the hillside sections.

THE CLONES

At Stuhlmuller, two special blocks have been set aside for growing small amounts of Zinfandel and Petite Sirah. These vines are head pruned to augment the natural intensity of the hillside fruit. The budwood for this Zinfandel came from the prized 120-year-old Teldeschi clone, a legendary selection from Dry Creek Valley.

THE VINTAGE

With abundant winter rainfall, and a warm February, the 2018 growing season had an early budbreak and consistent fruit set. The early start to the season was followed by a warm summer without any significant heat events. The moderate temperatures lead to relaxed picking of a robust crop of exceptional quality. Our vines produced pristine grapes, with excellent natural acidity, lovely balance, and pure varietal flavors. Our Zinfandel blocks were harvested on September 20th at 24.3° brix.

WINEMAKING

Our Zinfandel was co-fermented with our Petite Sirah as 100% whole berries in open-top stainless steel fermenters for a 16-day maceration period. A traditional manual basket press was then used for this small lot. The wine was aged in 50% French and 50% American oak barrels, with 20% new oak. It was racked twice and spent a total of 16 months in barrel before gentle crossflow filtration and bottling.

THE WINE

Bright ruby color is followed by aromas of blueberry, boysenberry, red raspberry, and enticing floral elements. The palate of this Zinfandel is medium bodied, velvety, and smooth with fine tannins, displaying notes of briary red and black fruit. The finish is underscored by notes of vanilla, hints of allspice, excellent natural acidity, and a vibrant finish.

ALCOHOL
14.1%

COMPOSITION
88% Zinfandel, 12% Petit Sirah

pH
3.61

TOTAL ACIDITY
6.1 g/l

PRODUCTION
550 cases

RELEASE DATE
Fall 2021

BOTTLED
March 2020

SUGGESTED RETAIL
\$36.00