



Stuhlmüller Vineyards



2020 ESTATE ZINFANDEL ALEXANDER VALLEY

PROPRIETOR
Fritz Stuhlmüller

WINEMAKER
Zac Childers

VINEYARDS

Stuhlmüller 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 Stuhlmüller, 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

Following a cool, mild growing season, an August heat spell accelerated ripening, resulting in an earlier start to harvest than normal. Our vineyard set an average size crop, and thanks to a full canopy, we had ideal shade on the fruit. As a result, our vines produced pristine grapes, with excellent natural acidity, lovely balance, and pure varietal flavors. We harvested our 2020 Zinfandel on September 16th at 25° brix.

WINEMAKING

Our Zinfandel was co-fermented with our Petite Sirah as 100% whole berries in open-top stainless steel fermenters for a 17-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

Aromas of black cherry, boysenberry, and cocoa powder jump from the glass, followed by layers of allspice, cardamom, and white pepper. On the palate, a rich, velvety texture and balanced acidity add length and sophistication to the dark berry and savory Asian plum flavors. Hints of dried flowers and spice lingering on the energetic finish.

ALCOHOL
15.0%

PRODUCTION
170 cases

COMPOSITION
91% Zinfandel, 9% Petit Sirah

RELEASE DATE
Spring 2023

pH
3.76

BOTTLED
June 2022

TOTAL ACIDITY
6.1 g/l

SUGGESTED RETAIL
\$36.00