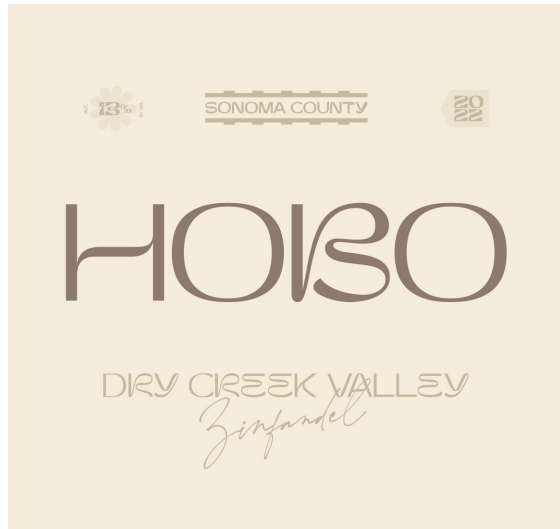


HOBOWINE

DRY CREEK VALLEY ZINFANDEL 2022



We farm two certified organic vineyards on the West side of the Dry Creek Valley that are adjacent to each other and form the base of this wine. In 2022 we also blended in 35% from a century old field-blend block in the Villagomez Vineyard down the road.

Not uncommonly, we had a pretty intense heat wave around Labor Day in 2022 forcing us to rush harvest all of the Zin which does not tolerate heat well. We always want more hangtime, but I don't think the resulting wine is lacking in any way. Our ongoing goal with this wine is to make what we think of as a "classic" Dry Creek Valley Zinfandel and this vintage achieves that. Crushed violet in the nose with a hint of jamminess and a slightly briary blueberry/blackberry fruit complemented with nice baking spices and fresh juiciness. Enough ripeness to capture these essences but not so much that the wine loses its balance and sense of place.

The pieces were fermented individually and blended at the first racking in February of 2023. About 15% whole clusters through the lots leading to some passive carbonic maceration. Uninoculated primary and secondary fermentations. The final blend was aged in mostly neutral French oak barrels and puncheons and bottled in April of 2024. KL

Technical Info		Notes:
Harvest	Aug 18 & 24 & Sept 7 & 9	
pH	3.45	
TA	7.05 g/L	
R.S.	0.01%	
Alcohol	13.0% by volume	
Production	313 cases produced.	

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