

Dancing Crow Vineyards

2022 North Coast Zinfandel

Winemaker Tasting Impressions

The first thing that jumps out to me about this wine is some gorgeous hibiscus (one of my favorite flowers). This Zinfandel also shows off aromas of bunches of dried flowers and herbs strung together, giving way to flavors of ripe cherry and a touch of dark chocolate and white pepper. Tannins are present but integrated and balanced. Enjoy with a bit of sharp cheddar and charcuterie.

The Growing Season

The 2022 North Coast harvest in both Lake and Mendocino Counties had a little bit of everything for us. The growing season started off perfectly, with mild temperatures and a bit of precipitation in spring. Throughout most of the season temperatures remained cooler overall – more in line with the “normal” weather patterns of the past. Harvest began a few weeks later than the last few years, but then moved rapidly due to some hot days from a heat spike in September. Thankfully, average rainfall nearly doubled in 2021, allowing us and other growers to provide the vineyards with valuable irrigation during the dry season, leading to a more sustainable yield. Fruit came in with ripe flavors and lower Brix levels than normal. However, even with late harvest heat wave, the 2022 vintage is showing great promise and will undoubtedly produce memorable wines of great concentration and complexity.

Dancing Crow
Vineyards

Zinfandel
North Coast
2022



Winemaking

This year’s Zinfandel shows an older world charm to it, with Lake County grapes providing a bounty of darker red fruit flavors and firm tannins. The Mendocino County Zinfandel added an attractive freshness and compelling aromatics that accentuate the flavors beautifully. The addition of a small amount of Petite Sirah and Syrah provided an extra layer of depth, richness, and complexity. The winemaking focused on integrating the darker fruits of Lake County with the lighter, brighter fruit of Mendocino. With this wine, we strived for ideal balance of acidity, fruit and tannin that emulates some of the wines of Europe and Old-School California.

The Land

The North Coast AVA is comprised of grape growing regions in six counties north of San Francisco. These counties have the common trait of weather that is influenced by fog and/or cool airflows from the Pacific Ocean. During the summer months the North Coast can experience very hot days, but the vines are able to recover and respire in the evening due to the cool coastal breezes. This cooling effect helps create wines that have exceptional balance between fruit and acidity, along with more supple tannins. Lake and Mendocino Counties are the northern-most growing regions of the North Coast AVA and are known for their unique microclimates, alluvial soils and gravelly loam that are particularly suited for growing Zinfandel grapes with vibrant acidity and complex red fruit flavors and balanced tannins.

Appellation: North Coast AVA (Lake & Mendocino)

pH: 3.75

Alcohol: 14.5%

TA: 6.8 g/L

Dancing Crow Vineyards – 12141 Hewlitt & Sturtevant Rd., Hopland CA 95449

(707) 230-6174 - www.info@dancingcrow.com