

2019 Saitone Estate Vineyard Zinfandel

WINEMAKER NOTES

Saitone is a classic in the making. This old vine Zinfandel vineyard in the Piner-Olivet region of the Russian River Valley is unparalleled for producing wines with density, precision, and verve. Highlighted by red fruits, the aromatics meld into notes of fennel, hints of peppercorn, and five-spice. Taut on the palate, the wine showcases liveliness and freshness with a dense core of dark fruits and a terrific finish of minerals and crushed rocks.

THE VINEYARD

Planted in 1895, this vineyard is in the heart of old-vine Zinfandel country on Olivet Road in the Russian River Valley. Planted to mostly Zinfandel, there are some mixed varieties interspersed in the vineyard.

HARVEST 2019

The 2019 growing season started with ample rainfall in the winter months and finished well above average. Wet soil and cool temperatures conspired to delay bud break nearly two weeks later than historical average. Moderate to slightly above average temperatures ensued and the vegetative cycle caught up. Flowering started under ideal conditions but a late May rain event delayed flowering for a week. This had some impact and created some shatter and smaller clusters. These smaller clusters are desirable because they are looser and the smaller the berry, the higher the tendency to yield concentrated and flavorful wines. The remainder of the growing season was largely uneventful. August was largely fog-free, so the nights were warmer and the days sunnier which tended to move photosynthesis and maturation along more quickly. The harvest schedule was mostly routine and rather leisurely with grapes arriving to the winery in pristine condition. The 2019 wines are impressive with excellent color, depth, and precision of site. The polish of the tannins and softer acid profiles will offer early appeal but can certainly hold on for years.

TECHNICAL NOTES

Barrel Description: 28% new, 28% 1 yr., 28% 2 yr., 16% 3 yr.+

Barrel Aged: 14 months

pH: 3.32

TA: 0.63g/100mL

Alc: 15.0%

Release Fall 2021

\$65

