

EDEN RIFT

2018 DICKINSON BLOCK ESTATE ZINFANDEL, CIENEGA VALLEY

Under Vine Since 1849 - Eden Rift is one of the oldest, continually producing estate vineyards in California. A remote pacific refuge located under the shadow of the Gavilan Mountain Range, the estate rests on the San Andreas Fault and is part of the Cienega Valley AVA. Only 20 miles from the Pacific Ocean, this site benefits from an ideal, temperate maritime climate as well as the coveted calcareous soils required for the cultivation of vivid, energetic wine grapes.

Planted in 1906, the heritage block is a small, 0.7-acre block adjacent to Eden Rift's historic Dickinson House. The gnarled ancient vines are low-yielding and treasured for their concentrated and complex flavors.

VINEYARD NOTES

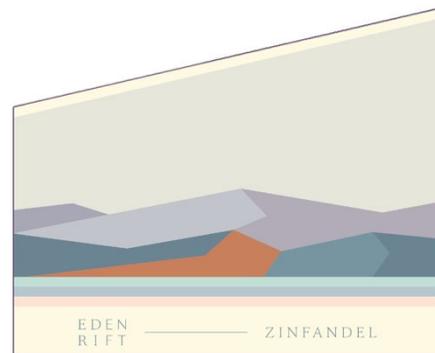
The Dickinson Block is the oldest block on property. Each vine is head trained, own rooted, and dry farmed. 2018 was the first year that we started training it *gobelet*, which is a system where the canes are tied up to resemble a chalice or goblet. This allows for dappled sunlight breaching through the canopy.

CELLAR NOTES

Grapes from the historic Dickinson Block were harvested on the morning of October 22, 2018. At the winery, the fruit was hand-sorted by the team on the sorting line before being crushed and de-stemmed. The must was then transferred to a single, small, open-top tank for about two weeks and naturally began fermenting with indigenous yeast, after a three day cold soak. Cap management consisted of twice daily pumpovers. Once pressed the wine was racked to a total of seven French oak barrels, a mix of new, one year, and neutral oak. Ultimately, this rare, small-lot wine was aged approximately 14 months and bottled on February 11, 2020.

WINEMAKER NOTES

"While predominantly zinfandel, it was typical in the past to replant with a massale selection of varieties, so we have found several Alicante Bouchet, Carignan and other varieties in this block, adding to the complexity and character of the wine. Aromas of red currant, cherry pie and *garrigue* provide an opening act for hillside blackberries, apricots, and cinnamon; spice-box notes that highlight the wine. The palate continues this cornucopia of holiday treats—savory and juicy—where fresh and bright acidity is balanced with round, supple tannins."



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DICKINSON
CIENEGA VALLEY

HARVEST DATA

Harvest Date	October 22, 2018
Blocks	Heritage Selection, Block G
Avg. Tons/Acre	4.61
Brix	26.6

WINE DATA

Composition	100% massale selection & Block G
Fermentation	3 day cold soak, 14 days in 5 ton open top fermenters
Aging	14% new French oak 28% 1 year old, 58% neutral. 14 months
RS	<0.1 g/L
ML	<0.05 g/L
PH	3.25
ALC	14.9%
Bottling Date	February 11, 2020
Release Date	Mar-19
Case Production	156 cases
Retail Price	\$45