

# SEQUUM

A VERTICAL SEQUENCE OF RELATED SOIL LAYERS



## 2012 RIVERWASH ZINFANDEL, DRY CREEK VALLEY, SONOMA COUNTY

### Winemaker's Notes

Our Dry Creek Zinfandel has aromas of ripe red fruits interwoven with notes of fig and red licorice in the background. With a lively acidity on the palate, this wine is less restrained than the Kidd Ranch but very classic Sequum in style and clearly representative of the Zinfandel variety. Flavors are of plum, raspberry compote, and strawberry jam, while the texture is firm with an excellent structure. The wine is completely balanced without the interference of excessive alcohol found in many Zinfandels. The lingering aftertaste is bright and full-bodied. The ripe fruit is abundant from start to finish in this delicious wine.

### Harvest Notes

2012 has been called “classic” and “perfect” in summary. Ideal bud break, steady flowering, even fruit set, and near perfect summer temperatures allowed for some of the best fruit we’ve harvested. Days averaged over 85° F, with some around 100° F, but nights cooled off into the low 50’s with high, overhead fog coming in from the coast. This allowed for even ripening while preserving acidity and aromatics. Rains held off until after harvest, allowing picking under excellent conditions.

### Vineyard Information

This vineyard is located on a bench less than 20 m above Dry Creek. These Zinfandel vines are cordon trained on 101-14 Mgt rootstock using a split lyre trellis system which promotes an optimum canopy and cluster exposure.

### Soil Notes

Located on an alluvial bench in Dry Creek Valley, the soil is called *Riverwash* because it was developed when gravel and cobble were deposited along the banks of Dry Creek during high flow or flooding events.

Vines growing in *Riverwash* soil are subject to severe growth restricting water stress due to the amount of rock and gravel that is present in the soil profile. The gravel forces the rootstock to work hard to find adequate moisture to maintain healthy leaves and fruit during the early months of the growing season. As a result, the clusters and berries are smaller than those found on vines grown on soils with a higher water holding capacity, and the fruit exposure is more than adequate for developing a fine balance of deep hued anthocyanins and soft tannins which typify the color and structure of this wine.

Harvest Date:	September 28, 2012
Alcohol by Volume:	13.3%
TA:	7.13 g/L
pH:	3.53
Bottling Date:	December 9, 2014
Production:	100 cases (12 x 750-ml)
Suggested Retail Price:	\$35

