

# SEQUUM

A VERTICAL SEQUENCE OF RELATED SOIL LAYERS



## 2012 KIDD RANCH ZINFANDEL, NAPA VALLEY

### Winemaker's Notes

Our 2012 Kidd Ranch Zinfandel is showcasing rich, complex flavors with good balance; a vibrant zinfandel drinking well! The aroma and flavors show complex nuances of blackberry, cocoa, hibiscus, black cherry, and vanilla notes. It readily displays the character of our estate Kidd Ranch vineyard and the elegance of many Napa Valley zinfandels, offering a lighter weight and smoother texture than our Riverwash Zinfandel from Dry Creek Valley.

### 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

Our fruit is 100% from the 1½-acre Kidd Ranch in Napa Valley. This 32-year old, dry farmed vineyard is located on the valley floor within St. Helena. These zinfandel vines are head trained on St. George rootstock. The bud wood was obtained in the mid-1970's from the Hayne Vineyard nearby in St. Helena.

### Soil Notes

Located on an ancient, gravelly alluvial fan of Sulphur Creek, the soils of the Kidd Ranch vineyard are identified as *Bale* and *Cortina* mounds scattered throughout. Vines growing in *Bale* soil have access to more stored moisture during the growing season and, as a result, vine shoots are longer and leaves stay greener throughout the hot summer months. These healthy leaves and shoots offer sun protection to the grape clusters allowing for bigger berries with higher anthocyanin (color) levels that in fruit from *Cortina* soil, yet develop color and flavor more slowly. Vines growing in *Cortina* soil have smaller shoots and fewer leaves than those in *Bale* soil. The gravel loam throughout *Cortina* soil forces the St. George rootstock to work hard to obtain necessary moisture to maintain healthy leaves and fruit. As a result, the clusters and berries are smaller, tend to have more sun exposure, and is first to exhibit full color and flavor at harvest.

Harvest Date:	September 17, 2012
Alcohol by Volume:	13.9%
TA:	7.25 g/L
pH:	3.52
Bottling Date:	December 9, 2014
Production:	50 cases (12 x 750-ml)
Suggested Retail Price:	\$40

