

SOURCING PHILOSOPHY

When making Beran Sonoma County Zinfandel, we had the pleasure of working in some of the most highly regarded Zinfandel regions: Dry Creek, Alexander Valley, and Russian River Valley.

2017 VINTAGE

The 2017 vintage started with significant rainfall. A cold, wet winter transitioned into a warm, wet spring, providing for healthy, uniform vine growth. Bloom began in late May and fruit set was complete by mid-June. After alternating periods of hot and cold weather in the summer, an August heat wave put vine growth and fruit maturity well ahead of normal. Harvest began in September and was completed by early October. The grapes had beautiful flavors, complemented by good acidity, soft tannins, and excellent color.

WINEMAKER'S NOTES

The 2017 Beran Sonoma County Zinfandel brings together everything for which classic Dry Creek, Alexander Valley, and Russian River Valley Zinfandels are renowned.

We created this elegant, complex, and beautifully structured Zinfandel by picking the grapes at optimal ripeness, then following that with extended fruit maceration for up to 30 days. The wine rested for 12 months in a combination of American and French oaks before bottling.

TASTING NOTES

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2017

SONOMA COUNTY ZINFANDEL

Color: Deep, dark purple with burgundy hues.

Aromatics: Notes of blackberry pie, blueberries, and ripe plum with hints of earth and fresh herbs.

Palate: Alluring flavors of blueberry and ripe blackberry, well balanced and complemented by hints of nutmeg and brown sugar with a white pepper finish.

Structure: Medium-bodied with well-structured tannins, beautiful mid-palate weight, and a lingering, luxurious finish.

Food Pairings: Beran Sonoma County Zinfandel pairs well with a wide variety of foods, however, we recommend enjoying it with spicy red-sauce pasta, St. Louis-style ribs, and Point Reyes blue cheese with Genoa salami.

WINEMAKERS

John Lopez & Joseph Wagner

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