



SINCE *C* 1982  
**CLINE**  
FAMILY CELLARS

*Eight Spur*

**ZINFANDEL**  
DRY CREEK VALLEY

2021 | FARMED IN SONOMA COUNTY



#### VARIETAL COMPOSITION

91% Zinfandel, 9% Petite Sirah

#### VINEYARD

Schoolhouse Creek

#### PLANTED

1920 & 1980

#### SOIL

Arbuckle gravelly loam

#### CLONE

St. John

#### ROOTSTOCK

St. George

#### TRELLISING

Head-trained

#### CERTIFICATION

Sonoma Sustainable

#### HARVEST DATE

September 17

#### BRIX AT HARVEST

25.8°

#### TOTAL ACIDITY

0.6g/100mL

#### AGING

15 months, 40% new French oak

#### FINAL PH

3.57

#### RESIDUAL SUGAR

0.6%

#### ALCOHOL

14.5%

Dry Creek Valley is one of the oldest growing areas in California. By the late 1880s, the region had more than 800 acres of vineyards, the majority planted to Zinfandel. These traditionally planted Zinfandel blocks are distinctive. Short stout vines stand on their own with no trellis, free-standing, low to the ground and spur-pruned to eight canes to form well-spaced branches. Original farmers called this vine pruning technique “Eight Spur.”

#### VINEYARD

School House Creek Vineyard located in Dry Creek Valley is owned by the Petersen’s, one of the oldest grape growing families in the region. In the northern part of the valley, close to Lake Sonoma, the vineyard sits on an eastern bench, facing southwest. The valley holds the daytime heat, ripening grapes on these old vines, between 40-100 years old, until sundown when cool Pacific Ocean breezes blow through the canyon, extending the growing season. Vines are head-trained and dry-farmed in the true tradition of cultivating Zinfandel.

The success of School House Creek Vineyard comes from years of vigilant farming and rootstock selection before planting. These vines are planted on St George rootstock that is known for sending roots deep down into the soil in search of water. Roots can grow as deep as 40 feet making them naturally drought-resistant and allowing for the least amount of intervention during the growing season.

#### WINEMAKING

Grapes are hand-harvested at night, sorted, and gently destemmed. Fermentation is natural and warm with temperatures peaking at 90°F. Wine is left on skins for 18 days, gently pumped over twice a day, then three times a day at peak fermentation before dropping to once a day for the final 8 days. The wine is then gently pressed into separate fractions for malolactic fermentation in barrel as it ages for 15 months in 40% new French oak.

#### TASTING NOTES

Eight Spur Zinfandel displays loads of blueberry and strawberry flavors, with hints of cinnamon, tobacco leaf, and vanilla. Medium-full bodied with mouthwatering acidity, and fine-grained tannins, the finish is opulent and long.