



ARISTA WINERY
7015 WESTSIDE ROAD
HEALDSBURG, CA 95448
707 473-0606
ARISTAWINERY.COM



2011 SMOKEY RIDGE VINEYARD ZINFANDEL DRY CREEK VALLEY

TASTING NOTES

The Smokey Ridge Vineyard Zinfandel effuses a heady nose of crushed blackberries and roasted chestnuts. Blackcurrant, black plum, and sassafras all make an appearance as the wine opens up. Wild strawberries and white pepper grace the finish in this brawny, fruit-forward wine that balances ripe fruit with a lifted acidity and mouth filling tannins. Enjoy now through 2016.

VINEYARD NOTES

The Smokey Ridge Vineyard is located on a ridgeline on the extreme southern edge of the Dry Creek appellation. The unique location, straddling the Russian River Valley and Dry Creek Valley, puts it in a transitional climatic region. The name "Smokey Ridge" is a reference to the heavy fog the vineyard is blanketed in during the growing season - a feature more similar to the cool Russian River Valley. However, the elevation and aspect of the vineyard still expose the site to the warmth associated with the Dry Creek Valley. The unique combination of fog in the morning and afternoon but very warm daytime highs help define this wonderful microclimate. The vineyard is small at approximately 4 acres. The vines struggle in the poor soil of the western ridge of the Dry Creek Valley. The resulting wine is intensely flavorful but still moderate in size and power compared to most Dry Creek Zinfandels. The cooler climate helps preserve a subtle or delicate side of the vineyard which proves the uniqueness of this site. The vineyard is planted in two blocks; one to Zinfandel and one to Petite Sirah. We generally use the entire portion of the Zinfandel and a small amount of Petite Sirah to assemble the final blend. We are thrilled by the distinct beauty of this site and the potential it has as the vines continue to mature.

TECHNICAL DATA

Varietal: 80% Zinfandel, 20% Petite Sirah

Vineyard Source: 100% Smokey Ridge Vineyard, Dry Creek

Barrel Program: 25% new, 35% 1 year, 40% 2 year

TA: .56g/100ml

pH: 3.70

RS: .03 g/100ml

Alc: 14.9%

Harvest dates: October 7th, 2011

Released: Spring 2013

Cases Produced: 452