

TURLEY

2019 FALL RELEASE TASTING NOTES

A NOTE ON OUR WINEMAKING:

All our vineyards are either certified organic by California Certified Organic Farmers or somewhere in the process, and we use all natural yeasts in the fermentations. The below single vineyard designate wines are aged in 80% used oak barrels, of which 80% are French oak and the rest American, and bottled after 15-18 months in barrel. Old Vines is aged in 90% used oak and White Coat is aged entirely in used French oak.

2019 “OLD VINES” ZINFANDEL, CALIFORNIA

Old Vines is composed of a variety of old sites from California that are either too small to be made into a vineyard designate wine or are “new” to the Turley family (and way of farming). Vines are anywhere from 50 to 130 years old, and are a true representation of California old vine Zinfandel, hailing from vineyards in Napa, Sonoma, Mendocino, Lodi, Contra Costa, Amador and Paso Robles. There is no better way to gauge the classic character of old vine Zinfandel in California than through this wine.

From over 20 historic vineyards across California and aged in only 10% new oak. Perfectly ripe blackberries, ripe raspberries, plum, orange zest, and spiced tea. Supple yet nimble on the palate with medium body and very well-integrated tannins. The kind of natural depth, complexity, and grace that can only come from truly old vines. Ready to drink now at 55°-60°F.

2019 “UEBERROTH VINEYARD” ZINFANDEL, PASO ROBLES

Ueberroth is one of the oldest of our Zinfandel vineyards. Located just a few miles northwest of Pesenti, you can smell the Pacific Ocean air from the top of the vineyard hill. These ungrafted, head-trained vines are planted on very steep limestone slopes. The high pH of the soil makes for a very high-acid wine, elevating the ripe fruit flavors from this historic certified organic vineyard.

Ancient, ungrafted, and organically farmed, Ueberroth is one of the prides of Paso Robles. Deep nose of fully ripened blackberry bushes, gently warmed by the sun; herbs de Provence, chalk dust, and meat marinade. Powerful, profound, smooth, and lush on the palate; plenty of sweet fruit without being cloying, and the perfect tannin/acid synergy. Ready to drink now at 55°-60°F or could age several years should you prefer.

2019 “RATTLESNAKE RIDGE” ZINFANDEL, HOWELL MOUNTAIN

Rattlesnake Ridge is an estate-owned and certified organic vineyard. Located at the top of Howell Mountain at about 2600 feet, the vines see more sun here than they would on the valley floor; however, it is much colder due to the elevation, and can even snow in the winter. All combined, these factors make for a truly unique wine: bold flavors, tannin and an acid backbone that can only come from Howell Mountain.

Atop the Howell Mountain AVA, these organic vines are planted at 2400’ on a high, windswept ridge overlooking Napa Valley. Red-fruited and refined; more savory than super fruity, though red, blue and black fruits are present alongside lavender, garrigue, weathered stone, plum and a bit of leather. Excellent depth with a strong, structured, yet seamless texture, the aphoristic iron fist in a velvet glove. Drinks well now at 55°-60°F, but could also potentially benefit from a quick decant.

2019 “CEDARMAN” ZINFANDEL, HOWELL MOUNTAIN

Cedarman is a proprietary blend of certified organic fruit from some of the highest elevation plantings on Howell Mountain. Primarily Zinfandel, we use a small amount of Petite Syrah as well, resulting in a truly powerful, dense and wild wine, long on flavor.

This year’s Cedarman is extremely limited compared to years previous, owing to the much smaller crop of these organic, high-elevation vines. Dark purple fruits, savory roasted meats, sappy forest floor, and bitter dark chocolate. Voluptuous yet structured, with fine, well-resolved mountain tannins. Ready to drink now at 55°-60°F.

2019 “FREDERICKS VINEYARD” ZINFANDEL, SONOMA VALLEY

Hailing from 1937, these certified organic vines are some of the most unique we’ve ever seen. Just a mile and a half from the Napa border on the Sonoma side of the Mayacamas, located in what is the new Moon Mountain AVA, the vines are planted along steep, contoured terraces. Finding old vineyards is rare enough, but ancient hillside head-trained vines located 900 feet up? Downright extraordinary.

Organically farmed vines planted in 1937 at 1000’ up in the Moon Mountain AVA. Copious dark blue fruits on the nose, plum, black cherry, cassis, wild herbs, crème de mûre, and savory roast lamb. Broad on the palate, with ripe fruit that rounds out the tannins and a long finish. Recommend decanting or laying down for several years to show its best, and serve at 55°-60°F.

2019 “JUDGE BELL” ZINFANDEL, AMADOR COUNTY

As our Amador winery is located on Bell Road, we named this wine for the eponymous (and notorious) Judge Bell, who presided over the nearby town of Plymouth during its Gold Rush heyday. Harking from own-rooted vines planted in 1907, the wine shows quintessential Amador granitic tannins & briary fruits.

Ungrafted vines planted in 1907, in the foothills of the Sierra Nevada Mountains. Red fruits, raspberry, juicy plum, and rose petal. Mouthwatering acidity and signature Sierra Foothills tannins, lively and fine-grained. We recommend decanting and/or laying down for some time and will drink well at 55°-60°F alongside a meal.

2019 “THE WHITE COAT” WHITE WINE, CALIFORNIA

Though the blend has changed over the years, The White Coat (named for Larry’s past career as an Emergency Room physician) is composed of white Rhône grapes from three of our Estate vineyards across California. The rich, textured Roussanne from Rattlesnake Ridge on Howell Mountain in Napa is moderated by acidity and structure provided by the Grenache Blanc grown in the calcareous soils of the Pesenti Vineyard in Paso Robles. Finally, the blend is rounded out with a touch of refreshing, mineral Vermentino (also known as Rolle) from the granitic and quartz-laden Cobb Vineyard in Amador. The result is an exceptional, dynamic white wine that is truly California.

Our signature white wine is a blend of organically farmed Grenache Blanc, Vermentino, and Roussanne, all white Rhône grapes. White flowers, sun-warmed stones, peach, citrus blossom, honeysuckle, and nectarine. Medium-bodied with excellent acidity and luscious texture. Drinking well now at 40°-50°F.

2019 “HAYNE VINEYARD” PETITE SYRAH, NAPA VALLEY

Otty Hayne planted the Hayne Petite Syrah in 1953 while he was home from college visiting his grandfather. All head-trained, dry-farmed and organic, this Petite Syrah vineyard is one of the most exceptional sites in California. The wine is powerful and inky in its youth, and becomes more feminine and refined with age. Likely to outlive us all.

One of the finest wines we make, this organic, old-vine Petite Syrah has serious pedigree. Deep and dark, with purple flowers, plum, ink, spiced bitter chocolate, and dust. Substantial tannins and utterly stellar on the palate. We recommend decanting and/or laying down this world-class wine, then serving at 60°-65°F.

2019 “HAYNE VINEYARD” ZINFANDEL, NAPA VALLEY

The Hayne Vineyard is one of our most exceptional sites. Located in an idyllic warm yet breezy spot on the west side of St. Helena, we are honored to have worked with this vineyard and the Hayne family for over twenty-six years. The property has been in the same family since 1876, and the head-trained, dry-farmed Zinfandel vines, planted in 1902 and 1903, produce wines of power and elegance. Year after year, this wine serves as the archetype for Zinfandel and Napa Valley.

This legendary Napa Valley vineyard was planted 1902-1903 and is organically farmed. Rose petal, dark cherry, gravel dust, dried laurel, and orange zest. Seamless and smooth, fully integrated acid and tannin synergy, and mind-blowingly balanced. Take your time with this one in the glass and you'll be further rewarded. Ready now and will age well, drink at 55°-60°F.

2019 “PESENTI VINEYARD” PETITE SYRAH, PASO ROBLES

Head-trained, dry-farmed and planted in limestone, the Pesenti Petite is dark, smooth, dense and classic Petite Syrah. As the vines age the wines are increasingly expressive of the Pesenti Vineyard with minerality, savory spices and high tone pepper.

High-toned and powerful, with purple flowers, roasted meats, blackberry liqueur, and grilled bread. Strongly textured with impressive tannins moderated by ripe fruits and a long finish. Recommend decanting and/or laying down, then serving at 60°-65°F.

2019 “SALVADOR VINEYARD” ZINFANDEL, CONTRA COSTA COUNTY

Salvador Vineyard in Contra Costa County was a paragon of old vine Zinfandel. The organically farmed vines were planted on their own roots in 1896. The roots roamed deeply as the soil is solid sand for 40 feet down. The wine is stunning: suave, complex and powerfully elegant.

The swan song Salvador. This is the last-ever vintage of this organically farmed vineyard, planted in 1896 on its own roots. Red and blue-fruited, white peach and nectarine, sandalwood, freshly baked bread, citrus oil, driftwood, and iron-rich earth. Supple texture, suave tannins, mouthwatering acidity and a long finish; truly a beautiful wine. Drinking well now and can age, serve at 55°-60°F.

2019 “DOGTOWN VINEYARD” ZINFANDEL, LODI

Planted in 1944, the Dogtown Vineyard is farmed by Turley Wine Cellars. This head-trained, own-rooted vineyard is within the Clements Hills AVA, which has more varied topography than the rest of Lodi; thus, while most vineyards in the region were furrow irrigated, the rolling hills of iron-rich clay and volcanic soil in Dogtown have been dry-farmed from the start. The vineyard has some of the most consistently low yields and best natural acidity of any other we've farmed.

Planted ungrafted in 1944, Turley has leased and organically farmed this vineyard for over 23 years. Ripe alpine cherry, mulling spices, black tea, and red earth. Lots of ripe red fruits and super smooth texture on the palate, enhanced by excellent structure and an extended finish. Drinking well now at 55°-60°F and will age nicely.

2019 “LIBRARY VINEYARD” PETITE SYRAH, NAPA VALLEY

The Library Vineyard is one of the most unique vineyards in California. Planted between 1880 and 1920 directly behind the St. Helena Public Library, the vineyard is very varietally diverse. Primarily Petite Syrah vines mix with a myriad of others, including; Peloursin, Cinsault, Syrah, Mission, Alicante Bouschet, Grand Noir, Carignan, Grenache and Zinfandel. There are also several white grapes such as Muscat Alexandria, Muscadelle, Burger, and Green Hungarian. We pick them all together to make a wine truly expressive of the vineyard.

This Petite Syrah-based field blend was planted 1880-1920, harkening back to pre-Prohibition Napa, when diversified plantings were the norm. White flowers, orange blossom, India ink, bright raspberry, purple flowers, and a hint of meat marinade on the finish. Tannins, though substantial, are well-integrated and inviting. Will benefit from a long decant and/or laying down for some time, then serving at 60°-65°F.

2019 “RATTLESNAKE RIDGE” PETITE SYRAH, HOWELL MOUNTAIN

Above St. Helena on the north-eastern ridge of Napa Valley, the Petite Syrah from Rattlesnake Ridge Vineyard is another fantastic expression of Howell Mountain. Dark, powerful, inky, funky; this high elevation, sun-drenched but cool and windy site brings out the best characteristics of Petite Syrah.

Planted at the eastern edge of Napa Valley, these organic vines are high up in the Howell Mountain AVA. A full meal of a wine, with purple fruits, bacon fat, savory herbs, grilled bread, lavender oil, graphite, and crème de cassis. Grippy tannins and a mouth-coating texture balanced by the plentiful fruits and a long finish. Decant and drink now at 60°-65°F or will benefit further from laying down.

2019 “DUPRATT VINEYARD” ZINFANDEL, MENDOCINO COUNTY

Planted in 1919 at 1500 feet up on Mendocino Ridge, this vineyard is surrounded by giant Redwood trees and is often called the “vineyard in the sky.” Indeed, the site is so remote that the vines still survive on their own original rootstocks, as Phylloxera has never made its way up there! Located above the town of Philo and only a few miles from the Pacific Ocean, it is the northernmost, coolest site from which we’ve ever made wine. Though we’ve worked with Mendocino fruit for many years, DuPratt is the only Mendocino County bottling from Turley.

Old vine mountain Zinfandel planted at 1500’ in 1919 in the Mendocino Ridge AVA. A core of cool, concentrated blue fruit, ink, savory roasted meat, and a hint of black olive; almost Côte-Rôtie-esque. Heaps of mouthwatering acidity pairs exceedingly well with the dense fruits and texture to make for an utterly fascinating, long-lived wine. Decant and drink now at 55°-60°F or lay down.

2019 “ZAMPATTI VINEYARD” ZINFANDEL, SONOMA COUNTY

Located in Sonoma County, this vineyard is nearly hidden in downtown Santa Rosa, in the newly-created Fountaingrove AVA. Planted in 1915 on 2.5 acres, the vineyard is farmed organically by Alida Morzenti, granddaughter of the Zampattis. The Zinfandel vines are interspersed with little-known white grapes Palomino & Golden Chasselas, and planted on a cool sloping site with large rocks scattered throughout the warm Franciscan soils. The wines are balanced, aromatic, bright and beautiful.

A jewel of a historic vineyard, planted in 1915 and organically farmed. Refined, energetic and electric, with blackberry, black raspberry, rose petal, lavender, rosemary, garrigue, spice and subtle meatiness. Pure and lively on the palate, with plenty of refreshing acidity and harmoniously integrated tannin. Drinks very well now at 55°-60°F or can age.