

TURLEY



2022 TURLEY “DEL BARBA” ZINFANDEL CONTRA COSTA

HISTORY

Contra Costa is a delta where the San Joaquin and Sacramento rivers meet, and these head-trained vines are planted in deep dehli blow sand, made up of decomposed granite coming down from the Sierra Mountains. The resulting wine embodies the best the delta has to offer: silken textures, ultra fine tannin, and dark saline fruits.

TASTING NOTES

Hailing from head-trained vines planted in the deep dehli blow sands of Contra Costa. Engaging on the nose, with lifted aromas of dusty ripe red fruits, gingerbread spices, pomegranate, overall bright and lively. A rapturous wine with an utterly vibrant texture on the palate. Just downright delicious.

AVA: Contra Costa County

Soil: Delhi blow sand

Elevation: 30'

Plantings: 1980s

Varieties: Zinfandel

Viticulture: Head-trained, hand harvested

Fermentation: Native yeast

Barrels: 80% used oak, 20% new 80% French oak, 20% American

Aging: 15 months in barrel
Bottled unfinned and unfiltered

First Turley Vintage: 2021

Alcohol: 15.9%

Serving Temp: 55-65°F

Release: Spring 2024

