

TURLEY



2022 TURLEY “BUCK COBB VINEYARD” ZINFANDEL AMADOR

HISTORY

Planted at 1500 feet on the volcanic, granitic hillside of our property in Plymouth, Amador County. The Cobb Vineyard Zinfandel is an homage to “Buck” Cobb from whom we purchased the vineyard and the Karly property in Amador. We even added a little bi-plane symbol to the label to commemorate Buck’s time as an aerobatic pilot! The rocky conditions and more extreme weather (including snow) in this dry-farmed vineyard make for a hearty, robust Zinfandel.

TASTING NOTES

Organically farmed head-trained vines planted at 1500’ in the granite and quartz soils of the Sierra Nevada Mountains. Primarily savory and red-fruited, with characteristics of black pepper, dried meats and fine-grained tannin texture. This would be an excellent pairing with wood-fired pizza!

AVA: Amador

Sub-AVA: Shenandoah Valley

Soil: Granitic, Volcanic

Elevation: 1,500ft

Plantings: 1980s, 2001, 2013

Varieties: Zinfandel, Petite Syrah, Mataro, Alicante Bouchet

Viticulture: Head-trained, dry-farmed, 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: 2012

Alcohol: 15.9%

Serving Temp: 55-65°F

Release: Spring 2024

