

TURLEY



2022 TURLEY “ESTATE VINEYARD” ZINFANDEL, NAPA VALLEY

HISTORY

This vineyard is special to all of us here at the winery; right in our backyard, it's what we see every day at work (and from the family home). We have slowly and steadily planted additional head-trained dry-farmed Zinfandel vines to complement the original planting from the mid-1990s, and the entire property is certified organic. Taking a page from our beloved old vine vineyards, we've also planted several of the varieties most commonly interplanted in old Zinfandel vineyards, including Carignane, Trousseau, and Cinsault.

TASTING NOTES

Certified organic, head-trained, dry-farmed field blend of vines planted at our winery in the heart of Napa Valley. Red & black fruits, garrigue, and distinctive black pepper nose. Broad and deep on the palate, with further notes of Provencal herbs and earth; though most definitely a classic Napa wine, it has an almost Southern French sensibility.

AVA: Napa Valley

Sub-AVA: Saint Helena

Soil: Volcanic, Alluvial

Plantings: 1996, 2006, 2011

Varieties: Zinfandel, Carignane, Petite Syrah, Trousseau, and Cinsault

Viticulture: Certified organic, 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: 1998

Alcohol: 15.5%

Serving Temp: 55-65°F

Release: Spring 2024

