

2020 TURLEY "DEAVER RANCH" ZINFANDEL AMADOR

HISTORY

Hailing from several head-trained vineyards dating back to the 1920s, these vines are planted at around 1500' in the granite and quartz-rich soils of the Shenandoah Valley AVA. Ken Deaver, who farms each of these sites, can trace his family's history in the Foothills back to the mid-19th century. The family planted their first grapevines in 1854, selling their harvest primarily to fellow homesteaders and amateur winemakers. Now, over 150 years later, Turley is proud to participate in this long-standing family farming tradition.

TASTING NOTES

New! Deaver Ranch hails from several head-trained vineyards dating back to the 1920s across the Shenandoah Valley AVA. Stunning pure red in color, with garrigue, spiced red fruits, and sun-warmed rock. A rich mouthfeel and traditional Amador finegrained granitic tannins. Drinking well now with a quick decant.

AVA: Amador

Sub-AVA: Shenandoah Valley

Soil: Granitic, Volcanic Elevation: 1.500ft

Plantings: 1920s, 1972

Varieties: Zinfandel, limited interplantings of Mission

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 unfined and unfiltered First Turley Vintage: 2020

Alcohol: 15.1%

Serving Temp: 55-65°F **Release:** Spring 2022



