



2022 BORREO RANCH ZINFANDEL

WINEMAKING

VARIETAL COMPOSITION

100% Zinfandel

BRIX AT HARVEST

Average 27.2°

MACERATION

Average 15 days

BARREL AGING REGIMEN

14.5 months in French oak,
30% new

pH: 3.44 | TA: 636 g/L | RS: 2.1 %

ALCOHOL: 14.8%

WINEMAKER

Alison Rodriguez

HERITAGE

BORREO RANCH (100%) – Three miles up a narrow winding road from the famous Soda Canyon Store, among olive trees and pomegranate bushes, this vineyard produces rich and spicy Zinfandel with distinct character. This site was originally planted in 1883 by farmer and merchant Felix Borreo.

SOILS + CLIMATE

The Zinfandel hails from the steep and cobbly soil of the Borreo Ranch Vineyard. The vineyard benefits from perfect western exposures to the late afternoon sun. Colder temperatures, due to the altitude and the canyon shading, make for longer growing seasons which produce wild berry patch and freshly cracked pepper flavors in our Zinfandel.

VINTAGE

The winter of 2021-2022 had minimal rainfall, adding to drought conditions in Napa Valley. With mild winter and spring temperatures, budbreak was earlier than average. Summer was warm and dry, with above average temperatures in August and September, leading to an early and condensed harvest, with plenty of ripe fruit flavors. The Zinfandel was harvested September 15th.

TASTING NOTES

The 2022 Borreo Ranch Zinfandel opens with enticing aromas of red and black bramble, blood orange, cacao nib, and mission fig. The soft entry leads to boysenberry and sweet spice with carob flavors on the finish.

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