

FOLEY F SONOMA

2021 *Oz Zinfandel*

ALEXANDER VALLEY

The Foley Sonoma Winemaker Series includes wines hand crafted and selected by our winemaker. Each wine in the series embodies a distinct representation of terroir which is illustrated by the hand painted watercolors depicted on our labels. This Zinfandel is sourced from the Osborn Vineyard or “Oz” for short, is one of the oldest vineyards in Alexander Valley. The watercolor artwork on our label illustrates the special sense of place of this Alexander Valley vineyard.

Vineyards & Winemaking

The Osborn Vineyard, or “Oz” for short, is our northwest neighbor. While very similar to the soil of our Estate Old Vine block, Oz differs in that it produces fruit that creates a more earthy profile and boldness on the palate. After harvest, the grapes were fermented in stainless steel tanks and then racked to French oak barrels. After aging for 15 months in barrel (25% new) with regular lees stirring, the wine was bottled.

Winemaker's Notes

The 2021 Oz Zinfandel has a savory-sweet aromatic profile. Warm, roasted chestnuts, cherry pomegranate sauce, and rhubarb crisp entice the senses. The palate offers a smooth entry with flavors of English toffee, and spiced plum galette. This wine's full, round mouthfeel makes it the perfect accompaniment to chicken molé, BBQ beef brisket, or a roasted beet salad with goat cheese and balsamic vinaigrette.

Technical Data

Appellation: Alexander Valley

Composition: 97% Zinfandel, 2% Petite Sirah, 1% Cabernet Sauvignon

Aging: 15 months in French oak (25% new)

TA: 6.33 g/L | *pH:* 3.71 | *Alcohol:* 14.5%

Production: 244 cases



foleysonoma.com