

TURLEY



2021 TURLEY “EVANGELHO VINEYARD” ZINFANDEL, CONTRA COSTA COUNTY

HISTORY

Planted in the 1890s in the deep sandy soils of the Contra Costa delta, where the Sacramento and San Joaquin rivers meet, these head-trained dry-farmed vines remain steadfast on their original roots. Our block of this distinctive vineyard includes 120 year old vines of Zinfandel, Carignane, Mourvèdre and Palomino. The wines are unlike any other; lithe and lifted, with thoroughly elevated acidity.

TASTING NOTES

Some of the most remarkable and enthralling aromas we've ever come across in a Zin: rose petal, lavender, nectarine, and seaglass, almost Trousseau-like on the nose. Red fruits come across on the palate, including ripe cranberry and a touch of plum. Lighter in body with a pronounced acidity. This is a wine that could change some minds.

AVA: Contra Costa

Soil: Dehli Blow Sand

Plantings: 1890s

Varieties: Zinfandel, Carignane, Mataro, Palomino

Viticulture: Ungrafted, head-trained, dry-farmed, hand harvested

Fermentation: Native yeast

Barrels: 80% used oak, 20% new 80% French oak, 20% American

Ageing: 15 months in barrel
Bottled unfinned and unfiltered

First Turley Vintage: 2021

Alcohol: 14.9%

Serving Temp: 55–65°F

Release: Winter 2023

