

TURLEY



2021 TURLEY “PESENTI VINEYARD” ZINFANDEL PASO ROBLES

HISTORY

This certified organic estate-owned vineyard was planted in the 1920s on ancient marine calcareous soils. Though the vines are head-trained and dry-farmed, the soil plays the most important role in distinguishing this vineyard on the west side of Paso Robles. The wines have a brightness, with chalk and floral characteristic aromas unique to the site, and to Zinfandel in general.

TASTING NOTES

Deeply perfumed and enthralling nose of ripe red fruits, high-toned spices, orange zest, and an almost minty crushed chalk. Palate is smooth, lush, energetic, and pure, with a smack of well-toned acidity, satiating structure, and a long, precise finish.

AVA: Paso Robles

Sub-AVA: Willow Creek

Soil: Calcareous

Planted: 1922 - 1924

Varieties planted: Zinfandel, Carignane, Grenache

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 unfined and unfiltered

First Turley Vintage: 2000

Alcohol: 15.9%

Serving Temp: 55-65°F

Release: Spring 2023

