**2016 Zinfandel, Paso Robles, bottled 11/17**

A wet winter helped the vines recover from drought. Yields returned to normal. Summer warmth ripened the crop for a late August harvest. Destemmed and fully crushed grapes were sent to tanks for submerged-cap fermentation, lasting eleven days. This made a wine with great complexity and richness. Showing Paso Robles’ warm region character, it’s appealing now, and will continue to develop over the next eight years. EB (8/17)

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**SITE**

Benito Dusi’s Vineyard is located three miles south of Paso Robles on the east side of Highway 101, within the Templeton Gap District. Soils: Rocky and gravelly, with areas of light soil.

Age of Vines: Zinfandel, 25 acres, ninety-three years old, planted 1922.

Training: Head trained (no trellis), spur pruned.

Yields: 2.5 tons per acre

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**WINEMAKING**

Fermentation: 100% natural primary and secondary fermentation; 100% submerged cap; pressed at eleven days.

Barrels: 100% air-dried american oak barrels; 70% two years old, 30% three years old.

Aging: Twelve months in barrel

Benito Dusi Vineyard grapes, hand-harvested; destemmed and crushed; fermented on the native yeasts, followed by full malolactic on the naturally occurring bacteria; oak from barrel aging; minimum effective sulfur for this wine (35 ppm at crush, 41 ppm over the course of aging). Pad filtered at bottling. In keeping with our philosophy of minimal intervention, this is the sum of our actions.