



BIRICHINO

2021 ST GEORGES ZINFANDEL OLD VINES

Alex earned his nickname “El Carnicero” from his many passes made through George’s old Zinfandel vines pruning out raisined, underripe, and other less-than-perfect clusters. Happily, this vineyard produces a deliciously perfumed and suave style of Zinfandel even at modest levels of ripeness, as this particular selection of the variety is very thin-skinned, with a proclivity towards mischief if looked-at askance. 2021, however, presented us with an entirely pristine crop, all the way to harvest.

This is yet again, another manifestation of the brilliance of the vintage; an even crop of loose clusters, matured during ideal weather, including quite cool evenings. Indeed, we picked the Zinfandel on October 20, significantly later than any previous year, yet the wine tips in at a modest 13.5% abv. The 2021 strikes us as very similar to our first vintage 2013, which has evolved very elegantly over the years, finally suggesting something closer to what was called claret back in the olden days. One also finds in the 2013, and any vintage after 5 or 6 years– the alpine, botanical extract scent which we believe the signature marker of terroir in this quarter of the Santa Clara Valley.

As usual, primary & secondary fermentation were native, elevage was in neutral barrel & puncheon, and bottling was in late Summer following the vintage, without filtration.

Harvest Date: Oct. 20th, 2021
Composition: Zinfandel 100%,
Appellation: Central Coast

