

Mill Creek

V I N E Y A R D S & W I N E R Y



A true third-generation family winery, Mill Creek began in 1965 when the Kreck family planted grapes in the prestigious Dry Creek Valley. Since 1974, the small, distinctive winery has limited production to only 10,000 cases to specialize in wines of consistent, spectacular quality. The grandson of the founder is now the winemaker.

2008 ZINFANDEL DRY CREEK VALLEY

TASTING NOTES:

DEEP PURPLE IN COLOR. AROMAS OF LICORICE AND BLACKBERRY, LEAD INTO FLAVORS OF BLACKBERRY, LICORICE, VANILLA AND BLACK PEPPER. ALL COMBINE WITH A ROUND, CONCENTRATED MOUTH FEEL GIVING WAY TO A LONG, PEPPERY FINISH.

FOOD PAIRINGS:

PAN SEARED DUCK WITH A REDUCED BLACKBERRY SAUCE. ALMOND OR APPLE WOOD ROTISSERIE CHICKEN. MESQUITE GRILLED, CURED PORK CHOPS.

CELLAR NOTES:

THE GRAPES FOR THE 2008 DRY CREEK ZINFANDEL WERE GROWN ON THREE SEPARATE VINEYARDS THE DRY CREEK VALLEY. ONE LOCATED ON THE EASTERN BENCH OF THE VALLEY, KNOWN AS THE LITTON BENCH. THE SECOND VINEYARD IS A STEEP HILLSIDE ONE, JUST TO THE WEST OF THE WINERY AND THE THIRD VINEYARD IS OUR ESTATE FRUIT, ON THE HILLSIDE IMMEDIATELY NEXT TO THE TASTING ROOM. RED AND ROCKY SOILS AND MINIMAL IRRIGATION CONTRIBUTE TO THE COMPLEXITY OF THIS WINE. THE MUST WAS FERMENTED IN SMALL OPEN-TOP FERMENTERS AND LASTED FOR 6 DAYS. AFTER BEING PRESSED OFF THE SKINS AND SEEDS, THE NEW WINE WAS BARRELLED DOWN IN AMERICAN OAK FOR 17 MONTHS.

STATISTICS:

APPELLATION: DRY CREEK VALLEY

HARVEST DATE: SEPTEMBER 12 & 22, 2008

SUGAR AT HARVEST: 24° BRIX

BLEND: 100% ZINFANDEL

PRODUCTION: OPEN TOP FERMENTATION, 17 MONTHS BARREL AGING

ALCOHOL: 15.9 %

CASES PRODUCED: 192

DRY CREEK VALLEY · SONOMA COUNTY

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