

## Dashe Cellars Les Enfants Terribles Heart Arrow Ranch Zinfandel Mendocino County 2019

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2019

**GRAPE** Zinfandel

**GEOGRAPHY** Not Europe

**COUNTRY** USA

**LARGER REGION** California

**SMALLER REGION** Mendocino County

### Rationale

California's adopted "native" grape is the best variety to demonstrate regional differences in the Golden State. Zinfandels from Amador taste differently from those of Mendocino which are, in turn, unlike those from Napa Valley or Paso Robles. Sonoma County is one of the most appreciated regions for Zin and home to many of the state's oldest vines. Young Zinfandel will always appear dark in color and, as a fuller-bodied wine, generous weight and viscosity when swirling the glass. The denser, low yield/more extracted versions, may well have stained tears, illustrating residual pink to purple color as the tears settle from falling down the inside of the glass.

Though regularly displaying a peppery character (especially if the wine is a field blend inclusive of other grapes like Petite Sirah, Carignan, Alicante Bouschet, etc.), the ripe, occasionally jammy, fruit-forward nature of the wine is its signature. Brambly and bright, redolent with oozing red and black fruit, Zinfandel can taste confected or pruny if picked overripe and raisinated if left out for extended time on the vine. This perception of sweetness can be exacerbated by ample use of oak.

Mike Dashe and his wife, Anne, produced their namesake first vintage of Dry Creek Zinfandel in 1996. But Mike's passion and experience with Zin date back further as Mike was in charge of Ridge's Lytton Springs winery in Dry Creek Valley in 1995 after having spent several years as Paul Draper's assistant winemaker. Dry Creek Valley Zinfandels are known for signature bramble bush, jammy red and blackberries, and generosity.

### Sight

**BRIGHTNESS** Day Bright

**CLARITY** Clear

**COLOR DEPTH** Deep

**COLOR** Ruby

**RIM VARIATION** Ruby  
Stained Tears: Medium

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Medium

**ALCOHOL** High

**TANNIN** Med+

**TEXTURE** Round / Smooth

**FINISH** Med+

**COMPLEXITY** Med+

### Aroma & Taste

**RED FRUIT** Red Plum • Red Raspberry • Red / Sour Cherry • Strawberry • Pomegranate  
*Condition: Raisinated / Dried, Jammy / Candied, Baked*

**BLUE FRUIT** Huckleberry • Boysenberry *Condition: Under Ripe / Tart, Ripe, Jammy / Candied*

**BLACK FRUIT** Blackberry • Prune • Black Cherry • Black Fig • Black Plum  
*Condition: Raisinated / Dried, Jammy / Candied, Ripe*

**STONE FRUIT** Apricot • Peach *Condition: Ripe, Custard / Yogurt*

**FLORAL** Lilac • Rose • Hibiscus *Condition: Fresh*

**OTHER VEGETABLE** Peppers (Red/Yellow) • Tomatoes / Sun-Dried • Rhubarb • Sweet Potatoes

**HERBAL** Tea Leaf / Bergamot • Mint / Eucalyptus • Chamomile • Basil • Garrique / Provence

**OTHER SPICES** Sarsaparilla • Licorice (Black) • Sassafras • Green Peppercorn • Black Pepper

**ORGANIC EARTH** Compost • Dust • Turned Dirt / Potting Soil

**OAK AGING** Yes *Oak Intensity: Medium*

**OAK INFLUENCE** Sandalwood • Vanilla • Baking Spice • Clove

**OXIDATION/NUTTINESS** Pecan / Brittle • Chestnut

**CHEMICAL COMPOUNDS** Volatile Acidity