

2020 HOMEFIRE DRY CREEK VALLEY BERRY FARM [20HFBF]

OUR PREMIUM ZINFANDEL



DESCRIPTION

APPELLATION - DRY CREEK VALLEY
SONOMA COUNTY, CALIFORNIA
61% ZINFANDEL
31% CABERNET SAUVIGNON
8% GRENACHE
ALC. 15.4%
750ML/12
130 CASES PRODUCED
AVERAGE 25^o BRIX AT HARVEST
SUSTAINABLY FARMED
ALL NATURAL INGREDIENTS
BARRELED FOR 17-MONTHS
4-7 YEARS AGING POTENTIAL



PRODUCTION NOTES

This 2020 proprietary blend is among our best efforts. The fruit was handpicked, crushed, cold soaked and fermented using a Rockpile isolate yeast. After pressing, it was aged in American and French Oak for 17-months. This wine has flavors of Cherry, Raspberry and Goji Berry along with an oak-driven vanilla spice..

Double Gold - 2024 SF Chronicle Wine Competition

ABOUT US

HOMEFIRE HAS BEEN MAKING WINE FOR 20-YEARS, EARNING MORE THAN 50 GOLD MEDALS FROM AMERICA'S MOST PRESTIGIOUS COMPETITIONS.

ABOUT HOMEFIRE

Homefire has been making wine for 20-years. Our wines are moved from vineyard to winery to bottle with minimal intervention. We go for flavor, not production numbers. The grapes are naturally farmed. The work in the cellar is minimalist. The result is an authentic expression of the Dry Creek Valley appellation.

We can't wait to share our wines with you.

