



WAUGH CELLARS  
ZINFANDEL

## 2017 Waugh Cellars Dry Creek Zinfandel – LATE HARVEST

Harvest Dates: September 15 and 17

Brix: 28.2 – 29

Ph: 3.81

% Alcohol: 16.2%

Production: 120 cases

The 2017 Waugh Zinfandel is something very unique and a style driven by the conditions during the final weeks of the growing season. We had quite a few extreme heat spikes late in the season, which naturally drove the juice out of balance, ie, too much sugar and little acid. Conventional theory is, a winemaker “fixes” this unbalanced juice during the winemaking process. As most of you know, our Waugh Way is to preserve the nature of what is given to us. So, instead of fighting mother nature, we decided to show case her in a different light.

Instead of the balance coming from the relationship between acid and alcohol as with most Waugh Family Wines, this wines balance comes from the relationship of the alcohol and the residual sugar unable to be consumed by the yeast during fermentation as the alcohol reached over 16%.

Don't think heavy and sweet. Think refined, elegant and concentrated. Still delicious and beautifully balanced, this vintage presents that not everything needs to be fixed. We should always be able to find beauty, even in things that are different. Enjoy!