

Porter Creek, Zinfandel Old Vine

- Classic, “old school” style Zinfandel with remarkable balance and complexity
- Reflects its outstanding terroir—hillside vineyard, old vines and idyllic climate
 - Organically farmed

The Producer

With a focus on organic, hillside-grown, vineyard-designated wines primarily from its Russian River estate, Porter Creek produces some of the most balanced, elegant, and refined wines in America. Since the first vintage in 1982, the small family-owned winery has gone beyond its flagship Pinot Noir to produce Chardonnay, Zinfandel, Carignane, Syrah and other varietals that have attracted cult-like followings among experts and consumers alike. Porter Creek's small production and consistent high quality keep the wines high in demand, and many sell out just months after release.

Located in the most prestigious part of the Russian River appellation, Porter Creek was established by George Davis in 1979—before Russian River Valley was an appellation. The estate features 20 acres planted—all hillside vineyards (averaging 20 degree grade), reminiscent of grand cru vineyards in the Côte d'Or, Burgundy.

Following the European vigneron model, George Davis groomed his eldest son, Alex, to become proprietor and winemaker. Before taking the helm in 1997, Alex learned how to operate every aspect of the winery—from welding tractors, to running the books; he also studied enology and viticulture at Fresno State and Dijon, and trained in Dijon (with Christophe Roumier and Bernard Michelot), and in the Rhône Valley (Marcel Guigal).

With his years of apprenticeship, Alex developed a strong vision for balanced, vineyard-driven wines—a vision that he has successfully realized vintage after vintage, through rare dedication, passion and attention to detail. While trends favored riper, more fruit-driven wine, Alex stayed true to his vision, even converting the estate to organic and then biodynamic farming at considerable expense, to coax the best from the soils.

During harvest, sorting is done in the vineyard to minimize handling. While common in Burgundy but less so in California, Alex uses whole cluster press on whites and about 1/3 on Pinot Noirs, rendering more flavor in wine.

Fermentation is natural: native yeasts are rarely supplemented; ideal temperatures are attained through harvesting at night when grapes are cold and warming tanks with blankets.

Winemaking is gravitationally oriented. Alex achieves a fine tannin structure through extended aging in limited use of new oak. Wines age in bottle for 3-6 months prior to release.

The Wine

In contrast to the typical “fruit bombs” found today, this is a classic example of Sonoma County Zinfandel. Produced from hillside grown vines, the wine is packed with aromatics yet it is elegant, charming and fresh in Davis's signature style. The Pinot lovers' Zin!



Region/AVA: Sonoma County

Varietal Blend: 90% Zinfandel, 10% Carignane

Age of Vines: 15-63 years old

Training: Head trained

Farming: Organic

Yield: 2.5 tons/acre

Vinification: Open top fermentation with hand punchdowns, co-fermented on both varietals

Aging: French oak barrels 20% new (228l); 11 months aging

Production: 500 cases

Tasting Notes: Aromatically, it has the explosive cherries and berries jam and on the palate it is rich and textured on the finish.