



GEHRICKE

Russian River Valley - Zinfandel
Windsor, California

Tasting Notes

The nose opens with inviting aromas of toasted cinnamon, clove, fruit preserves, and warm pie crust. Rich and layered on the palate, silky notes of spice box, cedar, and toasted herbs unfold alongside ripe black cherry, freshly crushed plum, and mission fig. Mild tannins carry through a sweet, long-lasting finish.

Vintage Notes

The 2023 growing season in the Russian River Valley was shaped by abundant winter rainfall and a long, cool growing season that allowed the vines to develop gradually and evenly. Mild spring and summer temperatures, paired with the region's signature morning fog influence, extended hang time and preserved natural acidity while encouraging slow flavor development. Harvest arrived later than usual, yielding fruit with exceptional concentration, vibrant freshness, and refined balance.

Food Pairings

Enjoy this layered red wine alongside aged Manchego or Gouda, wild mushroom risotto, braised short ribs, or herb-roasted pork tenderloin, or a sous vide ribeye served with roasted potatoes.

Growing up in Sonoma, we spent a lot of time exploring the local countryside: finding our way through neighboring vineyards owned by old friends and family. I remember the excitement of discovery and freedom while thoroughly studying our small town and its outskirts. I remember old dusty roads that led to forgotten vineyards and properties... Gehricke is a tribute to one such road.

2023

VARIETAL

85% Zinfandel
15% Petite Sirah

COOPERAGE

9 months, 15% New French
and Hungarian oak

ALCOHOL

14.9%

SRP

\$29

UPC

8 56442 00535 2

Notes

AUGUST SEBASTIANI
Proprietor